
COOKE'S

- RESTAURANT & BAR -

FESTIVE CELEBRATION MENU \$70

SOURDOUGH organic extra virgin olive oil

1st Course taster plate

TOMATO GAZPACHO cucumber sorbet

CHORIZO PATE cornbread & chutney

CURED SALMON cream cheese

SCALLOP PANACOTTA pickled cucumber

ARANCINI aioli

2nd Course

LINE CAUGHT FISH rice | seaweed butter | water chestnut

or

SUMAC CHICKEN roast pumpkin | orange blossom tomato | burnt butter yogurt

or

SMOKED BRISKET roasted onion & ash | polenta | prawn kaitaifi

Served with

SALAD LEAVES crème fraiche dressing | parmesan

DUCK FAT POTATO

3rd Course

CARAMELISED CHOCOLATE SORBET mousse | mandarin

TEA OR COFFEE

Menu subject to seasonal availability