

2-COURSE LUNCH SET MENU

COOKE'S

\$49 PER PERSON

ENTREE

BUTTERMILK FRIED CHICKEN

served with black garlic aioli

or

NZ PRAWN COCKTAIL GF DF

blood orange, passion fruit, baby cos, pomelo, marie rose, crispy seaweed

or

NZ KING SCALLOPS GF

butternut puree, citrus beurre blanc emulsion, macadamia, rice noodle

MAIN

FISH OF THE DAY

vine tomato, bearnaise sauce, broccolini, green peas powder

or

WAITOA CHICKEN LEG

confit chicken leg, potato & celeriac mash, green velouté, baby carrot

or

ROASTED KOANGA BUTTERNUT VG

hummus, pomegranate, broccolini, dukkah, sage

or

SCOTCH FILLET GF

mushroom puree | pommes anna | baby carrot snow peas shoots | jus

Please inform the wait staff of any allergies

V VEGETARIAN | VG VEGAN | GF GLUTEN FREE | DF DAIRY FREE