

# DINNER MENU

# COOKE'S

5PM TO 10PM

Cooke's takes its name from the restaurant in the original Windsor House. Today Hotel Grand Windsor is an ideal meeting place with unmatched ambience. Our produce driven approach ensures we use the best, natural, free-range and organic ingredients where available.

## SMALL PLATES

CLEVEDON OYSTERS <b>GF</b> mignonette dressing   half doz	\$30.0
TE MANA LAMB SLIDERS salsa verde   aioli	\$19.0
FRIED CHICKEN  parmesan sumac shortbread   galangal grapes	\$19.0
COFFEE ROAST BEET <b>GF VG</b> black garlic   artichoke   butternut   seed croutons	\$19.0
CITRUS CURED TUNA <b>GF</b> goats cheese   broccoli   wakame salad	\$24.0
SMOKED BEEF ON SOURDOUGH pickled walnuts   horseradish cream   liver pate	\$22.0

## COMFORT FOOD

HOMEMADE CHICKEN & CAMEMBERT PIE mash   gravy	\$19.0
HOMEMADE VEAL & PORK PIE paris mash   pear mostarda	\$19.0

## SIGNATURE LUNCH SPECIAL

This grill dish takes its inspiration from the original restaurant of Windsor House.

LAMB SHANK paris mash   pistachio mint salsa   nicoise jus	\$39.0
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## BIGGER PLATES

GRILLED CAULIFLOWER <b>GF VG</b> parsnip   date pickle   candied seeds	\$34.0
PRAWN & SCALLOP <b>GF</b> clam & pea risotto   oyster cream   brown butter crumbs	\$34.0
DUCK LEG CONFIT herb gnocchi   parmesan cream   nduja	\$38.0
BLACKENED FISH <b>GF</b> orange horopito broth   nori black garlic   tobiko roe	\$38.0
PORK BELLY & CURED SALMON <b>GF</b> root puree   truffled savoy   calvados glaze	\$39.0
WAKANUI SCOTCH FILLET <b>GF</b> mushroom puree   ginger carrots   celery verde polenta	\$48.0

## DESSERTS

CHOCOLATE AND COFFEE DELICE <b>V</b> hazelnut streusel   bourbon ice cream	\$16.0
RASPBERRY CHEESECAKE <b>V</b> kaffir lime ice cream   plum   balsamic	\$16.0
RAW PUMPKIN PIE <b>VG</b> matcha candied pumpkin   rhubarb rose sorbet	\$16.0
SALTED CARAMEL PARFAIT <b>V</b> lemon curd   roast pear	\$16.0

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

Please inform the wait staff of any allergies.