

COOKE'S

ALL DAY DINING
AVAILABLE 12:00PM - 09:00PM

STARTERS

TOMATO MOSAIC V NGA
Roasted tomatoes | Slow-roasted cherry pearls
Compressed tomato jelly | Basil leaves | Micro herbs
Balsamic reduction | Creamy burrata
Parmesan crisp | Toasted pine nuts

28

CURED MT. COOK ALPINE SALMON DF NGA
Delicate cured salmon | Beetroot textures
Horseradish snow | Dill oil | Micro herbs

29

DUCK & FOIE GRAS TERRINE
Spiced fig compote | Brioche | Sauternes gel

29

BUTTERMILK FRIED CHICKEN
Free range chicken smoked paprika aioli
Micro greens

27

CLEVEDON OYSTERS NGA DF
Shallot mignonette | Lemon

½ Dozen 40

1 Dozen 80

NZ KING SCALLOPS
Caramelised cauliflower | Brown butter crumb
Golden raisin purée | Lumpfish caviar

26

SALADS

ROASTED PUMPKIN & LENTIL SALAD VG NGA
Tender roasted pumpkin | Spiced lentils
Toasted seeds | Fragrant herb dressing

23

CAESAR SALAD
Crisp cos lettuce | Poached egg | Lardons | Croutons
Anchovies | Grana Padano.

24

Grilled Chicken 8 Cured Salmon 10

CHARRED BROCCOLI & CHICKPEA SALAD VG NGA
Charred broccoli | Roasted chickpeas | Baby spinach
Shaved fennel | Lemon-tahini dressing

24

SIDES | 16

KUMARA FRIES DF NGA
Aioli

FRENCH FRIES DF NGA
Aioli

SEASONAL ROASTED VEGETABLES VG NGA
Seasonal vegetables
Oven-roasted with truffle oil
Fresh herbs

ROASTED PEARL POTATOES V NGA
Roasted pearl potatoes
Crème fraîche
Grana Padano

MAINS

SAVANNA EYE FILLET (200 G) NGA
Celeriac purée | Pommes fondantes | Glazed shallots
Red wine jus

60

CANTERBURY LAMB RUMP NGA
Smoked kumara | Charred broccolini
Roasted baby carrots | Red wine jus | Black garlic

49

FREE-RANGE CHICKEN SUPREME NGA
Breast roasted in brown butter | Broccolini
Smoked kumara purée | Charred baby leek
Natural chicken jus

47

WILD MUSHROOM & AGED COMTÉ RISOTTO V NGA
Mushroom reduction | Crispy shallots

33

VEGETABLE TIAN VG NGA
Roasted seasonal vegetables | Confit cherry tomatoes
Caramelised shallots | Zucchini | Butternut potato
Aubergine light herb jus | Toasted pine nuts
Micro herbs | Almond butter sauce

35

PUTTANESCA DF
San Marzano tomatoes | Black olives | Capers
Garlic | Chilli flakes | Anchovies

34

Grilled Chicken 8 Cured Salmon 10

MARKET FISH OF THE DAY NGA
Cauliflower cream | Charred leek
Champagne beurre blanc | Salmon roe

47

SOUP OF THE DAY V
Freshly prepared seasonal soup, served with toasted
artisan bread

25

Please inform the wait staff of any allergies. | ALL Accor Explorer discount does not apply to oysters.
(V) VEGETARIAN | (VG) VEGAN | (DF) DAIRY FREE | (NGA) NO GLUTEN ADDED