

EASTER MENU

COOKE'S

\$89 PP

ENTREE

BEEF TARTARE GF DF

aged eye fillet, dill, capers, gherkins, shallots, quail egg

or

PAN SEARED WATERMELON V

compressed cucumber, balsamic glazed, feta, orange segments, watercress

SOUP

CARAMELIZED CARROT AND GINGER SOUP V

MAIN

CRISPY SKIN SALMON GF

pea puree, mushroom medley, hassle back potatoes

or

DUCK BREAST GF

beetroot gel smoked golden beets, roasted honey parsnip, brussel sprouts

or

CAULIFLOWER STEAK VG

salsa verde, tomato concasse, hummus

DESSERT

EASTER NEST SURPRISE GF V

candy floss, white chocolate, crème anglaise, peach gel, seasonal berries



Please inform the wait staff of any allergies

V VEGETARIAN | VG VEGAN | GF GLUTEN FREE