

# COOKE'S

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## ELEGANT MOTHER'S DAY MENU

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\$70 per person  
2 course set menu including a glass of bubbles

### ENTREE - PLEASE CHOOSE ONE

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#### **TOMATO MOSAIC** NGA V

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

#### **CURED MT. COOK ALPINE SALMON** NGA DF

Delicate cured salmon | Beetroot textures | Horseradish snow | Dill oil | Micro herbs

### MAINS - PLEASE CHOOSE ONE

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#### **MARKET FISH OF THE DAY** NGA

Cauliflower cream | Charred leek | Champagne beurre blanc | Salmon roe

#### **FREE-RANGE CHICKEN SUPREME** NGA

Breast roasted in brown butter | Crisped thigh | Smoked kumara purée  
Charred baby leek | Natural chicken jus

#### **VEGETABLE TIAN** VG NGA

Roasted seasonal vegetables | Confit cherry tomatoes | Caramelized shallots | Zucchini  
Butternut | Potato | Aubergine light herb jus | Toasted pine nuts | Micro herbs

Please inform the wait staff of any allergies.

(V) VEGETARIAN | (VG) VEGAN | (DF) DAIRY FREE | (NGA) NO GLUTEN ADDED