

WINE PAIRING NIGHT

COOKE'S

ENTREES

WRAPPED STUFFED FIG GF DF

pastrami, port wine, rock melon

Passage Rock Albariño

ZUCCHINI CARPACCIO GF V

orange segment red radish, pine nuts, sumac, feta

Passage Rock Chardonnay

MAIN

HANDPICKED 55 DAYS AGED EYE FILLET GF DF

bone marrow, baby beet, chimichurri, kumara and miso mash

Passage Rock Cabernet

or

BUTTERNUT AND PORCINI RISOTTO V

grana padano, shitake, oyster mushroom, portobello

Passage Rock Viognier

or

GRILLED AORAKI SALMON

pickled beetroot, cauliflower and leek puree, crisp kumara

Passage Rock Rose

DESSERT

PETITE FOUR

dark chocolate, meringue, chocolate

TARTE TATIN

puff pastry, caramelised apple, vanilla ice cream

Passage Late Harvest Viognier