

VALENTINE'S MENU

COOKE'S

\$115PP

includes a glass of prosecco

FIRST BLUSH

GRILLED LAMB BELLY GF DF

compressed cucumber, crisp kumara, crying tiger sauce

or

PUMPKIN AND SAGE RAVIOLI V

shaved almonds, beurre noisette, sage butter, grana padano, beetroot

BURNING PASSION

GRILLED MT COOKES ALPINE SALMON

nitsume sauce, braised daikon, pea and spring onion puree, miso flakes

or

VENISON LOIN GF

plum gel, salted baked carrots, amaretto pumpkin puree, cajun mayo

or

MUSHROOM AND SPINACH RISOTTO GF

sage butter, wild mushroom, grana padano

THE LAST KISS

AVOCADO TART

avocado mousse, sable, red velvet crumb, berry coulis

or

PINK CHOCOLATE CREMEUX

yuzu, sponge cake, meringue, raspberries and lychee sorbet



Please inform the wait staff of any allergies

V VEGETARIAN | VG VEGAN | GF GLUTEN FREE