

ALL DAY MENU

COOKE'S

11AM TO 9PM

Our produce driven approach ensures we use the best, natural, free-range and organic ingredients where available.

ENTREES

CLEVEDON OYSTERS GF

shallot mignonette

half
dozen

\$39.0
\$78.0

HOUSEMADE RAVIOLI V

burrata | sage | orange | brown butter

\$26.0

BUTTERMILK FRIED CHICKEN

chipotle aioli

\$28.0

NZ GREEN LIP MUSSELS GF

beurre blanc sauce | pink pepper | parsley

\$28.0

KING SCALLOPS GF

caviar | corn puree | pearl crackers | capsicum salsa

\$29.0

PRESSED PORK BELLY GF

artichoke | snow pea shoots | carrot and honey puree | jus

\$30.0

MAINS

TOMAHAWK STEAK 1.2KG GF

spud potatoes | seasonal veggies | jus

\$180.0

HOUSEMADE SPINACH GNOCCHI

green lip mussels | saffron | horopito

\$40.0

RIGATONI ALLA PUTTANESCA VG

capers | sicilian olives | cashew parmesan | italian parsley

\$35.0

PURE SOUTH HANDPICKED EYE

FILLET GF

baby carrots | roasted cauliflower puree | jus | confit shallots | leek ash

\$50.0

BOSTOCKS CHICKEN BREAST GF

mushroom medley | spinach | taleggio cheese | romesco | courgette | jus

\$42.0

SOUP OF THE DAY

\$25.0

MAINS

LINE CAUGHT FISH OF THE DAY GF

potato strings | chimichurri | chili lime coconut sauce | dehydrated peas

\$40.0

STINCO D'AGNELLO BRASATO GF

lumina lamb | saffron risotto | broccolini | baby carrots | brown sauce

\$45.0

CANTER VALLEY PAN SEARED

DUCK BREAST GF

lentils | broad beans | baby carrots | carrot and honey puree

\$45.0

SIDES

KUMARA FRIES GF DF

sweet chili mayo

\$16.0

ROASTED SEASONAL VEGETABLES GF V

dukkha | mandarin oil

\$18.0

DUCK FAT SPUD POTATOES GF DF

\$19.0

FRENCH FRIES GF DF

herb and garlic salt | aioli

\$16.0

GARDEN SALAD GF DF

pomegranate dressing

\$16.0

please inform the wait staff of any allergies.

V VEGETARIAN | VG VEGAN | DF DAIRY FREE | GF GLUTEN FREE