

PLATED & PROSECCO

95PP | 3-COURSE SET MENU | COMPLIMENTARY GLASS OF PROSECCO

HOST IN AN EVENT SPACE

Capacity: 20 guests - 50 guests

Venue Hire: Complimentary

LCD Screen: Provided at no extra cost

Valet Parking: 2 complimentary parks

HOST AT COOKES RESTAURANT

Capacity: 10 guests - 64 guests

Timings: From 12pm - 4pm

ENTRÉE

HOUSEMADE RAVIOLI (V) parsley, burrata, sage, orange, brown butter

or

PRESSED PORK BELLY (GF) artichoke, snow pea shoots, carrot & honey puree, jus

MAIN

LINE CAUGHT FISH OF THE DAY (GF) potato strings, chimichurri, chilli lime coconut sauce, dehydrated peas

or

PURE SOUTH HANDPICKED EYE FILLET (GF) baby carrots, roasted cauliflower puree, jus, confit shallots, leek ash

or

RIGATONI ALLA PUTTANESCA (VG) capers, sicilian olives, cashew parmesan, italian parsley

DESSERT

MACARON (VG) (GF) pistachio buttercream, lemon curd, raspberry gel, fairy floss

or

BASIL AND LIME PANNACOTTA (GF) rhubarb compote, meringue snow, pine nut praline