

COOKE'S



Restaurant Month

RESTAURANT MONTH LUNCH SET MENU

2 COURSE \$45 pp

CHOOSE ONE ENTRÉE

FRENCH ONION SOUP **NGA**

72-hour braised onion consommé, gruyère custard, sourdough crouton

SCOTCH EGG

Black pudding & heritage pork, piccalilli gel, grain mustard cream, watercress

CHOOSE ONE MAIN

BEER-BATTERED MARKET FISH

Beer-battered fillet, triple-cooked chips, tartare sauce, fennel & apple slaw

BUTTER-ROASTED CHICKEN SUPREME **NGA**

Half supreme, bread sauce royale, buttered greens, roasting jus

PAIR WITH A GLASS OF WINE

SHED 530 CHARDONNAY \$18

CARRICK PINOT NOIR \$21

TOHU SAUVIGNON BLANC \$21

Please inform the wait staff of any allergies.

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