

RESTAURANT MONTH

# COOKE'S

Cooke's takes its name from the restaurant in the original Windsor House. Today Hotel Grand Windsor is an ideal meeting place with unmatched ambience. Our produce driven approach ensures we use the best, natural, free-range and organic ingredients where available.

## THREE COURSE MENU | \$40

### TO START

herb gnocchi, thyme, pulled lamb

OR

tandoori chicken quesadilla, salsa, hung spiced yogurt

OR

prawn & clam risotto, butter crumbs

**2018 Huia Sauvignon Blanc, Marlborough**

### MAIN

cured salmon, truffled savoy cabbage, pork belly & calvados jus

OR

cauliflower steak, parsnip, date pickle, candied nuts

OR

braised beef cheek, ginger carrots, smoked potato

**2018 Pyramid Valley Chardonnay, North Canterbury**

OR

**2018 Picnic by Two Paddocks Pinot Noir, Central Otago**

### DESSERT

chocolate fondant cup, crème fraiche, berry compote

OR

yoghurt & rose, sorbet, lemon curd, dried milk

**2018 Uriar Noble Riesling, Gisborne**

Pair with our selected organic wines for \$28.00 per person or \$ 10 per pairing.

Please inform the wait staff of any allergies.