

MENU

COOKE'S

FESTIVE CELEBRATION MENU

\$65pp

Available for both lunch and dinner from the 1st of November until the 24th of December.

Amuse bouche

CLEVEDON OYSTER GF
seaweed | pomegranate

First entree

CHICKEN LIVER PATE GF
ginger confit | spiced grapes | quinoa bread

Second entree

TUNA GF
goats cheese curd | broccoli lemon salad

Main

CONFIT DUCK LEG
gnocchi | parmesan | nduja

or

GRILLED BEEF & PRAWN CREPE
toasted broccoli salad | hummus

Dessert

STRAWBERRY CHEESECAKE VG
pumpkin pie tartlet | berries

V VEGETARIAN | VG VEGAN | GF GLUTEN FREE

Please inform the wait staff of any allergies.