

NEW YEAR'S EVE

COOKE'S

DEGUSTATION MENU

\$149pp. Include wine pairing for an additional \$80pp.

Louis Roederer Brut Premier NV Champagne- Reims, France on arrival

SALMON RILETTE

fennel seed cracker | licorice

Jules Taylor Sauvignon Blanc, Marlborough, NZ

CURED VENISON

pate | brioche | spiced marmalade

Te Mata Chardonnay, Hawke's Bay, NZ

GRILLED OCTOPUS GF

aioli | black olive

By.Ott Rosé – Côtes de Provence, France

SMOKED LAMB LOIN SALAD GF

pea & broccoli | goats cheese curd

Maude Pinot Noir, Central Otago, NZ

CUCUMBER SORBET GF VG

orange blossom

WAKANUI BUTCHER'S CUT GF

smoked beef | buttermilk potato | oyster beignet | truffle mascarpone

Penfolds Max's Shiraz, South Australia

SMOKED MOZARELLA GF V

peach | balsamic

Jules Taylor Late Harvest Sauvignon Blanc, Marlborough, NZ

APEROL & OLIVE OIL CAKE V

almond sorbet | orange | valrhona mousse

Taylor's Fine Tawny Port, Duoro Valley, Portugal

Please inform the wait staff of any allergies

V VEGETARIAN | VG VEGAN | GF GLUTEN FREE