

## LUNCH MENU

# COOKE'S

11AM TO 5PM

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.

### LUNCH PLATES

1/3 POUNDER HAMBURGER salad   bacon   cheese   pickles	\$17.0
REUBEN BUN brisket   garden leaves	\$15.0
TUNA BRUSCHETTA goats cheese   caper salad	\$19.0
FRIED CHICKEN  parmesan sumac shortbread   galangal grapes	\$19.0
COFFEE ROAST BEET <b>GF VG</b> black garlic   artichoke   butternut   seed croutons	\$19.0
CAESAR SALAD cos   bacon   soft egg   croutons	\$20.0
HOMEMADE CHICKEN & CAMEMBERT PIE mash   gravy	\$19.0
HOMEMADE VEAL & PORK PIE paris mash   pear mostarda	\$19.0
PRAWN & SCALLOP <b>GF</b> green pea risotto   brown butter crumbs	\$29.0
BLACKENED FISH <b>GF</b> orange horopito broth   nori black garlic   tobiko roe	\$38.0
GRILLED CAULIFLOWER <b>GF VG</b> parsnip   date pickle   candied seeds	\$34.0

### SIGNATURE LUNCH SPECIAL

This grill dish takes its inspiration from the original restaurant of Windsor House.

LAMB SHANK paris mash   pistachio mint salsa   nicoise jus	\$39.0
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### DESSERTS

CHOCOLATE AND COFFEE DELICE <b>V</b> hazelnut streusel   bourbon ice cream	\$16.0
RASPBERRY CHEESECAKE <b>V</b> kaffir lime ice cream   plum   balsamic	\$16.0
RAW PUMPKIN PIE <b>VG</b> matcha candied pumpkin   rhubarb rose sorbet	\$16.0

**V VEGETARIAN | VG VEGAN | DF DAIRY FREE | GF GLUTEN FREE**

Please inform the wait staff of any allergies.