

DINNER MENU

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.

VALENTINE'S DAY DINNER

SUNDAY 14TH FEBRUARY

\$149 per person food with a glass of champagne on arrival.

Add \$65 for matched wines by our sommelier.

Perrier Jouet Grand Brut NV Champagne- Reims, France on arrival

HEIRLOOM TOMATO fresh mozzarella | strawberry | basil V
Jules Taylor Sauvignon Blanc, Marlborough NZ

CRISP SMOKED CHICKEN lemon sauce | duck ham
Cable Bay Chardonnay, Auckland NZ

PESTO & PROSCUITTO WRAP PRAWN arancini | alioli GF
AIX Rosé – Côtes de Provence, France

SCOTCH FILLET truffled potato puree | grilled peach | celery salsa GF
Maude Pinot Noir, Central Otago NZ

OR

Kaesler Stonehorse Shiraz, Barossa Valley, AUSTRALIA

CARAMEL CHOCOLATE DECADENCE vanilla bean gelato | orange jelly V
Taylor's 10 year Port, Douro Valley PORTUGAL

TEA OR COFFEE

V VEGETARIAN | VG VEGAN | GF GLUTEN FREE

Please inform the wait staff of any allergies.