

How to Manage Your Menu

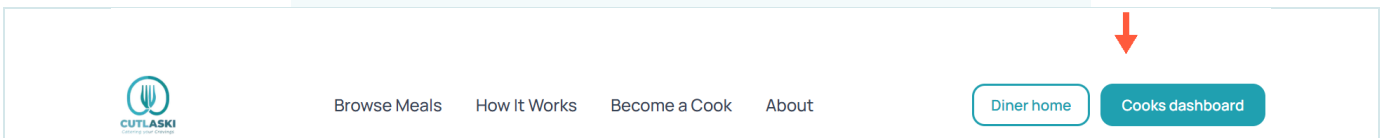
Hide, edit and organise your dishes as your kitchen changes

Your menu isn't fixed. Sold out of a dish? Changed your price? Managing your menu lets you keep everything accurate — in a few clicks.

New here? Start with Episode 1 (Access Your Dashboard) and Episode 2 (Add a Dish).

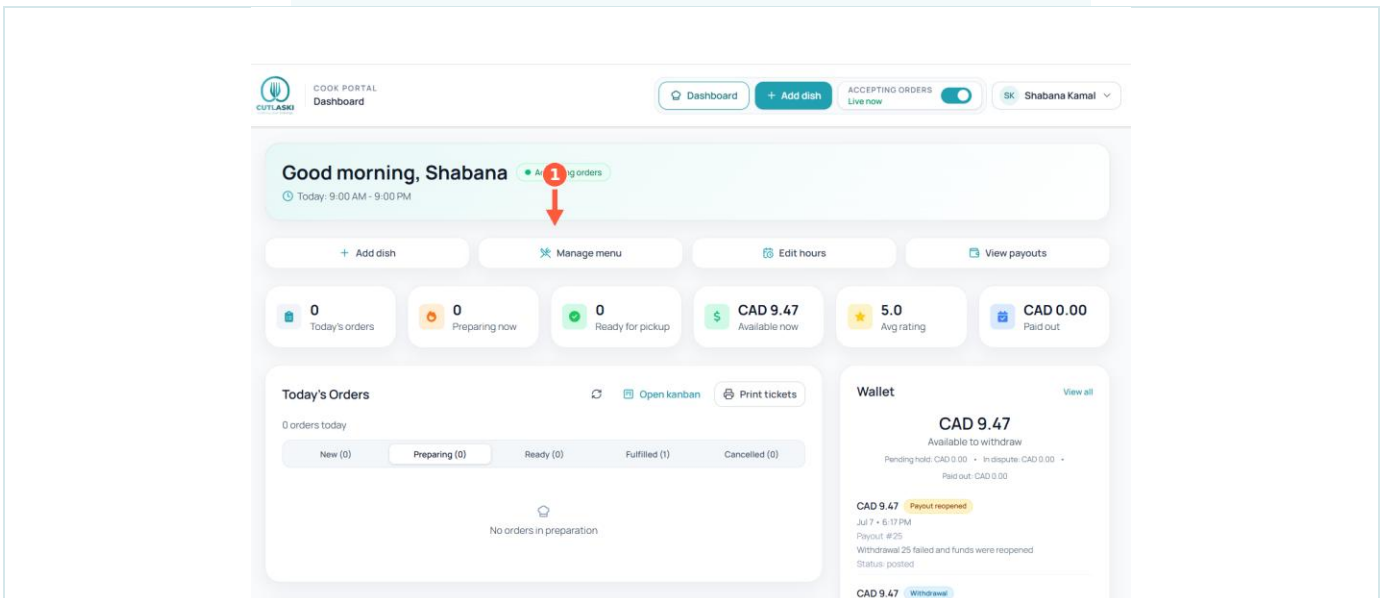
1 Sign in to your Cook Dashboard

From the Cutlaski home page, click “Cook Dashboard” and sign in.



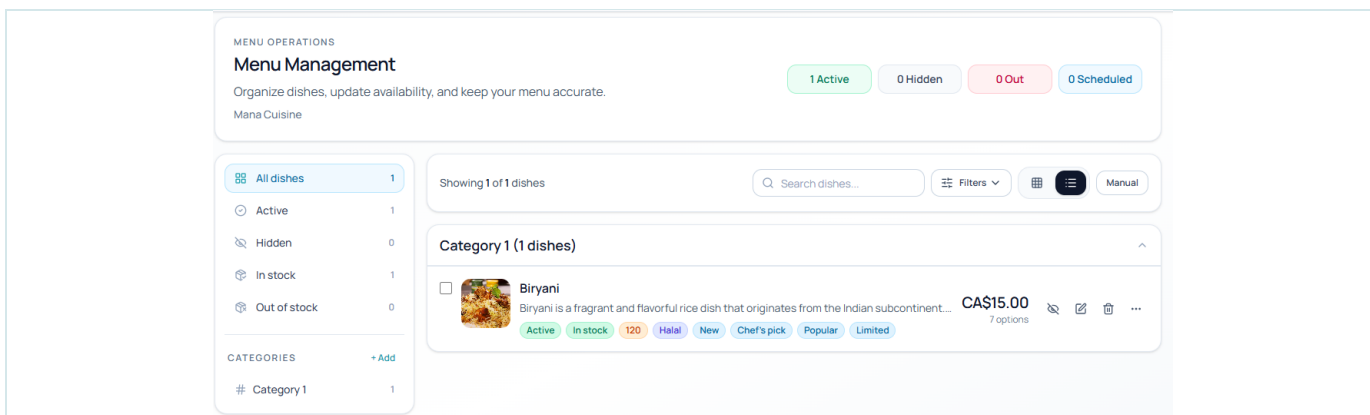
2 Click “Manage menu”

You'll find it in the row of quick actions on your dashboard — see arrow (1).



3 Review your dishes

Every dish you've added appears here. This is where you organise your menu, update availability, and keep everything accurate for diners.



4 Use the three action icons

At the end of each dish you'll see three icons. Here's what each one does:

ICON	WHAT IT'S CALLED	WHAT IT DOES
1st	Hide / unhide	Temporarily take a dish off your menu without deleting it. Use this when you're out of an ingredient or simply not cooking that dish today. Click again to bring it back.
2nd	Edit	Reopens the dish form so you can change anything — price, photos, description, lead time, badges. Your changes go live as soon as you save.
3rd	Delete	Permanently removes the dish from your menu. This can't be undone — if you only want to pause a dish, use Hide instead.

Hide, don't delete

If you're only pausing a dish — out of stock, off today's menu, seasonal — use Hide. It keeps all your photos, pricing and settings intact so you can bring the dish back with a single click. Delete is permanent.

Organise with categories

Assign categories to your dishes so diners can filter your menu and find exactly what they're looking for. A well-organised menu is an easier menu to order from.

We can't wait to see your menu on Cutlaski. If you have any questions or feedback, just reach out — we're here to help.

Let's grow together!

Team Cutlaski

cutlaski.com · info@cutlaski.com

