

# Set Lunch Menu


Mon - Fri 11:30am to 3:00pm

## Starters - choose one

### Cooshti Cali Roll

Snow crab, crispy omelette, avocado, cucumber and tobiko - with an Asian 'slaw

### Chef's Soup of the Day

2 choices, including a vegan option   
served with crusty baguette

### Spiced Roasted Cauliflower Salad

Mesclun, bell peppers, cherry tomatoes, cucumber, chick peas, drizzled with a lemony tahini yoghurt and topped with almond flakes

## Main Courses - choose one

### Flamed N.Z. Rib-Eye Steak Add \$30

Topped with a creamy miso mushroom sauce - served with Lyonnaise potatoes, creamed spinach and roast vine tomatoes

**\*\*Cooked Medium Only\*\***

### Moroccan Lamb Stew

Warm lemony couscous, with dried fruits & nuts, minted yoghurt and toasted pita bread

### Crispy Chicken Katsu Burger

Topped with wasabi 'slaw, avocado and tonkatsu sauce - served with French fries

### Chili Prawn, Mango & Avocado Salad

Mixed leaves, red cabbage, red onion, cherry tomatoes and coriander, in a chili lime dressing

### Thai Green Vegetable Curry

Medley of mixed vegetables, in mild Thai green curry sauce - served with fragrant rice and roti bread

**\*\*Daily Vegan Option Available - Please Ask\*\***

## Desserts - choose one

### Banoffee Pie

Buttery biscuit base, toffee, fresh bananas and whipped cream - with vanilla ice cream

### Fresh Fruit Salad

## Drinks

Teas | Coffees | Soft Drinks \$30

Peroni Btl | Stella | Corona 0% \$55

Chardonnay | Pinot Grigio

Prosecco | Shiraz | Cab Sav

2 Courses \$180

Starter & Main Course

3 Courses \$210

Starter & Main Course

plus a Dessert

Wine Specials \$270 Btl.

Cabernet Sauvignon | Shiraz

Pinot Grigio | Chardonnay

Prosecco

5% Staff Gratuity  
applied to dine-in bill

