

# Set Lunch Menu

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

## Starters - choose one

### Korean Prawn Tempura Roll

With pickled carrot & cucumber, topped with a spicy tartar sauce and kimchi

### Chef's Soup of the Day

Ask your server for today's option

### Sesame Spinach Salad

With edamame, cherry tomatoes, red onion, cucumber, watermelon radish - in a sesame dressing, sprinkled with sesame seeds

## Main Courses - choose one

### Char-Grilled NZ Rib-Eye Steak add \$30

Served sliced - topped with a miso mushroom sauce - with roasted baby potatoes, garlic green beans and vine tomatoes

### Hibachi Grilled Salmon Fillet add \$20

Topped with mint yoghurt - on a balsamic beetroot lentil salad, with baby spinach, asparagus, cherry tomatoes, pomegranate and crumbled feta

### Char-Grilled Lamb Burger

Herbed lamb, feta and pine nut patty - in a toasted brioche bun, with beetroot salsa, mint yoghurt and rocket - served with French Fries

### Butter Chicken Curry

With basmati rice, garlic coriander naan, raita and mango chutney

### Big Buddha Bowl

Quinoa, minted beetroot tomato salsa, red cabbage, chick peas, carrots, hummus, edamame, radish, avocado and chilli tofu - with a balsamic dressing

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

## Desserts - choose one

### White Chocolate Cheesecake

With raspberry compote

### Fresh Fruit Salad

## Drinks

Teas | Coffees | Soft Drinks \$30

Peroni Btl | Stella | Corona 0% \$55

Chardonnay | Pinot Grigio

Prosecco | Shiraz | Cab Sav

## 1 Course



\$150

Main Course

## 2 Courses

\$185

Starter & Main Course

## 3 Courses

\$215

Starter & Main Course

plus a Dessert

## Wine Specials

\$270

Cabernet Sauvignon

btl.

Shiraz | Pinot Grigio

Chardonnay | Prosecco



10% Staff Gratuity applied to dine-in bill