

Set Lunch Menu

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

Starters - choose one

Cooshti California Maki Roll

The classic crab, avocado and crispy egg roll... with a twist

Chef's Soup of the Day

2 choices, including a vegan option 
served with crusty baguette

Beetroot, Lentil & Feta Salad

With spinach, asparagus, cherry tomatoes and mint - in aged balsamic vinaigrette

Main Courses - choose one

Cooshti Cheeseburger Royale add \$15

Flame grilled Wagyu patty, in a toasted brioche bun, topped with mature cheddar cheese, tomato chutney and pickles - with French fries and spicy burger sauce

****Cooked Medium****

Katmandu Chili Chicken Curry

Tender Chicken pieces, peppers & onions, cooked in a delicious Nepali spiced sauce - served with Jasmin rice and papadum

Salmon Teriyaki Poke Bowl add \$15

Glazed salmon steak - with brown rice, carrot, red cabbage, edamame, mango salsa and sesame dressing

Shepherd's Pie

Minced lamb and vegetables, slow cooked in a rich gravy - topped with sweet mashed potatoes and baked - served with minted green beans & peas

Super Green Penne Pesto

Medley of colourful vegetables, tossed with pesto and penne pasta - served with garlic herb toast

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

Desserts - choose one

Milk Tart

It's all in the name!

Fresh Fruit Salad

Drinks

Teas | Coffees | Soft Drinks \$30

Peroni Btl | Stella | Corona 0% \$55

Chardonnay | Pinot Grigio

Prosecco | Shiraz | Cab Sav

10% Staff Gratuity applied to dine-in bill

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

Ayala Champagne \$100

from the house of Bollinger

glass

Year of the Horse special

