

# Set Lunch Menu

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

## Starters - choose one

### Tuscan Mixed Bean Salad

With mixed leaves, bell peppers, sundried tomato, artichoke, red onion and Kalamata olives, in an lemony Italian herb dressing

### Chef's Soup of the Day

Ask your server for today's option

### Spicy Salmon Dynamite Roll

Cucumber, red onion, spicy mayo and fried shallots

## Main Courses - choose one

### Flame Grilled Rib-Eye Steak **add \$35**

Truffle mashed potatoes, asparagus, vine tomatoes - topped with a rich miso mushroom sauce

### Pan-Fried Sea Bass **add \$10**

On a Provençal stew, of tomatoes, olives, kifpler potatoes, onions and fennel - drizzled with basil oil

### Chicken Teriyaki Poke Bowl

Brown rice, avocado, carrot, cucumber, radish, red cabbage, edamame and mango salsa with a sesame and a ponzu sauce

### Lamb Rogan Josh

Mildly spiced aromatic Indian curry - with pilau rice, garlic coriander naan, mango chutney and cucumber mint raita

### Kimchi Tofu Scramble Bowl

Sweet potato, bell peppers, onion, mushrooms, baby spinach and turmeric - topped with sliced avocado

## 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

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  
Year of the Horse special glass

