

Set Lunch Menu

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

Starters - choose one

Pan-Fried Veggie Dumplings

On fresh ginger, chili & garlic soy sauce

Chef's Soup of the Day

2 choices, including a vegan option 
served with crusty baguette

Chili Prawn, Mango & Avocado Salad

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

Main Courses - choose one

Flamed Grilled NZ Rib-Eye Steak add \$30

Topped with a creamy miso mushroom sauce -
served with scalloped potatoes, garlic green
beans and roast vine tomatoes

Pepper Seared Ahi Tuna Nicoise add \$20

On the classic French salad of mixed leaves, potato,
green beans, tomatoes, olives and silver anchovies

Slow Roasted Lamb Sandwich

Spiced lamb, in a toasted brioche bun, with minted
beetroot salsa, garlic yoghurt, tahini hummus, rocket
and feta - served with French fries and harissa mayo

Moo Goo Gai Pan - Chicken Stir Fry

With mushrooms, snow peas, bamboo shoots,
water chestnut, ginger and carrots, in a soy oyster
sauce - served with fragrant rice

Tofu Singapore Noodles

Curried rice noodles, wok tossed with colourful
julienne vegetables and crispy tofu

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

Desserts - choose one

Black Forrest Sundae

Black cherry compote, vanilla ice cream, brownie,
whipped cream and grated dark chocolate

Fresh Fruit Salad

Drinks

Teas | Coffees | Soft Drinks

\$30

Peroni, Asahi 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

à La Cooshti - Lunch Time

Starters & Sharing Plates

Chunky Chicken Karaage Bites \$160

With chilli yuzu mayo and kimchi sauce

Peking Duck Quesadilla \$180

With spring onion, cucumber and hoisin plum sauce

Pan-Fried Dumplings \$165

8 pcs - with fresh ginger, chili & garlic soy sauce

- Veggie 
- Pork

Wok-Flashed Garlic & Chili Calamari \$180

With sriracha mayo and fresh lime

Malaysian Roti Bread \$90

With a butter curry dipping sauce

Chop Chop Chicken Satay Skewers \$180

6 pcs - with pickled papaya and peanut sauce

Twisted Sushi, Sashimi & Tataki

Cooshti Dragon Roll \$190

Tempura prawn roll, topped with torched salmon and parmesan mayo

Chicken Karaage & Avocado Roll \$180

Crispy chicken, avocado, sweet chili mayo

Rainbow Veggie Roll  \$170

Beetroot, carrot, asparagus and cabbage, topped with avocado and crispy garlic

Spicy Salmon Dynamite Roll \$185

Cucumber, red onion, dried shallots and sriracha mayo

Prawn Tempura Roll \$190

Avocado & cucumber, topped with chili mango salsa

Super Salads & Poke Bowls

Cooshti Poke Bowls

Brown rice, avocado, carrot, cucumber, radish, red cabbage and edamame - with a sesame & ponzu dressing

- Spicy Ahi Tuna \$215
- Salmon Sashimi \$215
- Falafel  \$195
- Chili Tofu  \$180

Cooshti Thai Salads

A salad of green papaya, beans, cucumber, celery leaf and tomatoes in a sweet & spicy dressing

- Cracklin' Pork Belly \$200
- Flame Grilled NZ Rib-Eye Steak \$225
- Hibachi Grilled Salmon \$215
- Chili Tofu  \$180



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