

# Set Lunch Menu

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

## Starters - choose one

### Peking Duck Sushi Roll

Roasted duck, cucumber, spring onion and hoisin, in a sushi roll, coated in sesame seeds - with a ponzu dipping sauce

### Chef's Soup of the Day

2 choices, including a vegan option   
served with crusty baguette

### Vietnamese Glass Noodle Salad

With tomatoes, bell peppers, cabbage and carrot, in a sweet & spicy dressing, topped with peanuts, crispy shallots, fresh mint and coriander

## Main Courses - choose one

### Flame Grilled NZ Rib-Eye Steak **add \$30**

Topped with red pepper pesto - served with French fries and a rocket, tomato, parmesan salad

### Hibachi Salmon Fillet **add \$20**

Topped with a mango avocado salsa and served with herb roasted baby potatoes

### Pad Kra Pao - Thai Basil Minced Pork

Served with steamed rice and prawn crackers

### Char-Grilled Chicken Breast

Served with a pomegranate tabbouleh cous cous, a lemony rocket crumbled feta salad, hummus and toasted pita bread

### Vegan Meatball Spaghetti

Impossible™ meatballs, tossed with egg free spaghetti, and a zesty Marinara tomato basil sauce - served with garlic herb toast

## Desserts - choose one

### Rhubarb Crumble

With vanilla ice cream

### Fresh Fruit Salad

## Drinks

Teas | Coffees | Soft Drinks **\$30**

Peroni Btl | Stella | Corona 0%

Chardonnay | Pinot Grigio **\$55**

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

No Service Charge

