

Set Lunch Menu


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

Starters - choose one

Spicy Salmon Dynamite Sushi Roll

Spicy salmon sashimi, in a roll with cucumber and red onion - topped with dried shallots and sriracha mayo

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

****Vegan Option Available****

Main Courses - choose one

Slow Cooked Wagyu Beef Brisket Add \$20

In a red wine reduction - served with French fries, charred asparagus and garlic mushrooms

Pepper Seared Ahi Tuna Nicoise Add \$20

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

Cracklin' Pork Belly

On a warm kale, cherry tomato & bacon quinoa - with roasted apple sauce and cranberry jus

Chicken Picatta...a Cooshti fave...

Pan-fried chicken breast topped with a caper lemon butter sauce - served with truffle mashed potatoes, haricot beans and roast vine tomatoes

Tofu Singapore Noodles

Wok fried rice noodles, tossed with crispy tofu and a colourful medley of vegetables julienne - with an aromatic hit of curry spice

Desserts - choose one

Banoffee Pie

Dessert decadence... biscuit base, toffee, 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

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

