

Set Lunch Menu

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

Starters - choose one

Smokin' Salmon Sushi Roll

Smoked salmon, avocado, cream cheese and asparagus - topped with jalapeño mayo

Chef's Soup of the Day

2 choices, including a vegan option 
served with crusty baguette

Japanese Tomato Salad

Mixed leaves, cucumber, red onion and avocado, in a fresh ginger soy sake vinaigrette - sprinkled with sesame

Main Courses - choose one

Australian Black Angus Rib-Eye add \$30

Flame grilled and served sliced, topped with red chimichurri - with French fries and watercress salad

Pan Fried Chicken Picatta

Truffle mashed potatoes, baby asparagus, roast vine tomatoes and a lemon butter sauce, with capers

Thai Red Prawn Coconut Curry add \$20

With steamed rice and roti bread

Slow Roasted Pork Belly

With saffron sweet potato, garlic chili broccolini and a 5-spiced tonkatsu sauce

Veggie Rainbow Buddha Bowl

With brown rice, chili tofu, beetroot salsa, carrot, red cabbage, edamame, chickpeas, hummus and avocado - served with a sesame dressing

Desserts - choose one

Zesty Lemon Slice

Topped with mascarpone

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

