

# Set Lunch Menu

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

## Starters - choose one

### Orzo Greek Salad

Orzo pasta, cherry tomatoes, bell peppers, cucumber, red onion, fresh mint and olives - tossed in balsamic vinaigrette and topped with crumbled feta

### Chef's Soup of the Day

Ask your server for today's option

### Cooshti Cali Roll

Snow crab, crispy omelette, avocado, cucumber and tobiko - with an Asian 'slaw

## Main Courses - choose one

### Wagyu Beef Bolognese add \$15

Deliciously rich beef sauce, tossed with spaghetti - served with garlic herb baguette

### Chili Prawn Salad add \$25

Mixed leaves, avocado, fresh mango, red cabbage, red onion, cherry tomatoes, jalapeños and coriander, in a chili lime dressing

### Crispy Katsu Chicken Burger

Topped with wasabi 'slaw, avocado and tonkatsu sauce - served with sriracha mayo comes with French fries

### Cooshti Ibérico Char Siu

BBQ Pork with garlic rice, sesame bok choy, pickled papaya ginger and an onion, pickle & radish sauce

### Gnocchi in Red Curry

With sweet potato & vegetables, in a fragrant Massaman red curry coconut sauce - drizzled with basil oil

## Desserts - choose one

### Churros Chocolate Sundae

With vanilla ice cream, chocolate fudge, almond flakes and chopped strawberries

### 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

