

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