

Set Lunch Menu

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

Starters - choose one

Salmon Fish Cake

Topped with a spicy asian 'slaw and mango salsa

Chef's Soup of the Day

2 choices, including a vegan option 
served with crusty baguette

Beetroot, Lentil & Feta Salad

Mesclun, broccoli, tomatoes, snow peas, red onion, mint and pomegranate, in a balsamic vinaigrette

vegan option available

Main Courses - choose one

Wagyu Beef Cheek Bourguignon add \$20

The classic French stew - slow-braised in a rich red wine sauce, with carrots, mushrooms and pearl onions - served with horseradish mashed potatoes and haricot beans

Massaman Red Curry with Prawns add \$25

With steamed rice and roti bread

Chipotle BBQ Roast Pork Sandwich

In a toasted brioche bun, topped with pineapple slaw - served with French fries

Creamy Chicken & Mushroom Pasta

Delicious creamy sauce, with black bean, roast tomatoes, mushrooms and spinach - tossed with spaghetti and topped with char grilled chicken breast

Big Buddha Bowl

Quinoa, minted beetroot tomato salsa, red cabbage, chick peas, carrots, hummus, edamame, radish, avocado and crispy falafel - with a balsamic dressing

Daily Vegan Option Available - Please Ask

Desserts - choose one

Blackberry & Apple Crumble

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



à La Cooshti - Lunch Time

Starters & Sharing Plates

Chunky Chicken Karaage Bites	\$160
With chilli yuzu mayo and kimchi sauce	
Peking Duck Quesadilla	\$180
With spring onion, cucumber and hoisin plum sauce	
Pan-Fried Dumplings	\$165
8 pcs - with fresh ginger, chili & garlic soy sauce	
• Veggie 	
• Pork	
Wok-Flashed Garlic & Chili Calamari	\$180
With sriracha mayo and fresh lime	
Malaysian Roti Bread	\$90
With a butter curry dipping sauce	
Chop Chop Chicken Satay Skewers	\$180
6 pcs - with pickled papaya and peanut sauce	

Twisted Sushi, Sashimi & Tataki

Cooshti Dragon Roll	\$190
Tempura prawn roll, topped with torched salmon and parmesan mayo	
Chicken Karaage & Avocado Roll	\$180
Crispy chicken, avocado, sweet chili mayo	
Rainbow Veggie Roll 	\$170
Beetroot, carrot, asparagus and cabbage, topped with avocado and crispy garlic	
Spicy Salmon Dynamite Roll	\$185
Cucumber, red onion, dried shallots and sriracha mayo	
Prawn Tempura Roll	\$190
Avocado & cucumber, topped with chili/mango salsa	

Super Salads & Poke Bowls

Cooshti Poke Bowls	
Brown rice, avocado, carrot, cucumber, radish, red cabbage and edamame - with a sesame & ponzu dressing	
• Spicy Ahi Tuna	\$215
• Salmon Sashimi	\$215
• Falafel 	\$195
• Chili Tofu 	\$180

Cooshti Thai Salads

A salad of green papaya, beans, cucumber, celery leaf and tomatoes in a sweet & spicy dressing	
• Cracklin' Pork Belly	\$200
• Flame Grilled NZ Rib-Eye Steak	\$225
• Hibachi Grilled Salmon	\$215
• Chili Tofu 	\$180



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