



Set Lunch Menu

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

Starters - choose one

Spicy Ahi Tuna Sushi Roll
Rolled in sesame

Chef's Soup of the Day 
Ask your server for today's option

Thai Pomelo Salad 
With celery leaf, fresh mint and red onion, tossed in a coconut chili lime dressing - topped roasted crushed peanuts and crispy shallots


Main Courses - choose one

Australian Black Angus Rib-Eye add \$30
Flame grilled and served sliced topped with chimichurri sauce - with French fries and an Asian 'slaw, with jalapeño & mango

Miso Glazed Hibachi Salmon add \$25
Perfectly caramelized salmon fillet, with a miso-gochujang glaze - served with kimchi fried rice


Creamy Chicken & Mushroom Pasta
Delicious creamy sauce, with black bean, roast tomatoes, mushrooms and spinach - tossed with penne and topped with char grilled chicken breast

Chef Oscar's BBQ Ibérico Pork
Served on 5-spiced carrot purée, with sautéed green beans and a soy-lime sauce

Big Buddha Falafel Bowl 
Quinoa, minted beetroot tomato salsa, red cabbage, chick peas, carrots, hummus, edamame, radish, feta and avocado - with a balsamic dressing

****Daily Vegan Option Available - Please Ask****

Desserts - choose one

Baked Cheesecake 
With mixed berry compote

Fresh Fruit Salad 

Drinks

Teas | Coffees | Soft Drinks \$30

Peroni Btl | Stella | Corona 0% \$55

Chardonnay | Pinot Grigio

Prosecco | Shiraz | Cab Sav

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

10% Staff Gratuity applied to dine-in bill

