

Set Lunch Menu

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

Starters - choose one

Spicy Cooked Tuna Sushi Roll

With jalapeno, avocado and cucumber - topped with chili mango salsa

Chef's Soup of the Day

Ask your server for today's option

Watermelon Fattoush Salad

Chopped vine tomatoes, mint, cucumber, radish and bell peppers, in a sumac lemon vinaigrette - topped with pomegranate and pita croutons

Main Courses - choose one

Australian Black Angus Rib-Eye add \$30

Flame grilled and served sliced topped with red pepper pesto sauce - with French fries and a rocket tomato parmesan salad

Pan-Fried Sea Bass add \$20

On a Provençal stew, of tomatoes, olives, potatoes, onions & fennel, with baby asparagus - drizzled with basil oil and topped with a basil parmesan crumb

Chicken Teriyaki Poke Bowl

Brown rice, avocado, carrot, cucumber, radish, red cabbage, edamame and mango salsa with a sesame sauce

Cracklin' Roasted Pork Belly

On a warm kale, cherry tomato & bacon quinoa, with roast apple sauce and cranberry jus

Tofu Singapore Noodles

Wok fried rice noodles, tossed with crispy tofu and a colourful medley of vegetables julienne - with an aromatic hit of curry spice

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

Desserts - choose one

Carrot Cake

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

\$185

Starter & Main Course

3 Courses

\$215

Starter & Main Course
plus a Dessert

Wine Specials

\$270

Cabernet Sauvignon
Shiraz | Pinot Grigio
Chardonnay | Prosecco

btl.

Ayala Champagne

\$100

from the house of Bollinger
Year of the Horse special

glass



10% Staff Gratuity applied to dine-in bill