

Set Lunch Menu

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

Starters - choose one

Greek Orzo Salad

Orzo pasta, cherry tomatoes, cucumber, red onion, Kalamata olives, bell peppers and fresh mint, in a white wine oregano vinaigrette - topped with crumbled feta cheese

****Vegan Option Available****

Chef's Soup of the Day

Ask your server for today's option

Kingfish Sashimi Nigiri

With jalapeno, mango salsa and tempura 'crisps'

Main Courses - choose one

Flame Grilled Australian Rib-Eye add \$30

Served sliced - with French fries and a spicy Asian salad, with mango and jalapeno ****cooked medium****

Slow Roasted Pork Belly

With saffron sweet potato and garlic chili broccolini - served with a spiced tonkatsu sauce

Teriyaki Salmon Poke Bowl add \$20

Red quinoa, avocado, carrot, cucumber, radish, red cabbage, edamame and wakame - with a sesame ponzu sauce

Char-Grilled Chicken Breast

Topped with a tomato concasse & parmesan basil 'crumbs', served on a provencale sauce, with roast potatoes, baby asparagus and a drizzle of basil oil

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

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 \$185

Starter & Main Course

3 Courses \$215

Starter & Main Course

plus a Dessert

Wine Specials \$270 Btl.

Cabernet Sauvignon | Shiraz

Pinot Grigio | Chardonnay

Prosecco

Ayala Champagne -

from the house of Bollinger

\$100 glass

Year of the Horse

special



5% Staff Gratuity
applied to dine-in bill