

Set Lunch Menu

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

Starters - choose one

Cooshti Cali Sushi Roll

Snow crab, crispy omelette, avocado, cucumber and tobiko - topped with an spicy Asian slaw

Chef's Soup of the Day

2 choices, including a vegan option 
served with crusty baguette

Japanese Tomato Salad

Mixed leaves, cucumber, red onion and avocado, in a fresh ginger sake vinaigrette - sprinkled with sesame seeds

Main Courses- choose one

Flame Grilled N.Z. Rib-Eye Steak add \$30

Served with French fries and a Mighty Caesar salad, with cherry tomatoes, crispy prosciutto and herb croutons

Crispy Chicken Piccata

Topped with a lemon butter sauce, with capers - served with mashed potatoes, haricot beans and roast vine tomatoes

Pan Fried Salmon Fillet add \$25

on a minted green pea puree, with crumbled feta, a sprinkle of sumac and a lemony rocket salad

Pad Kra Pao - Thai Basil Minced Pork

Served with steamed rice and prawn crackers

Tofu Quinoa Buddha Bowl

With rainbow veggies, edamame, tomato, chickpeas, beetroot, hummus, avocado and crispy tofu - with a ponzu sesame dressing

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

Desserts- choose one

Mango & Passion Fruit Eton Mess

With whipped cream and meringue

Fresh Fruit Salad

Drinks

Teas | Coffees | Soft Drinks \$30

Peroni Btl | Stella | Corona 0%
Chardonnay | Pinot Grigio \$55
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

