

# 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

### 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

### Massaman Red Curry with Prawns add \$25

With steamed rice and roti bread

### 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

|  |       |
|--|-------|
| Chicken Karaage Bites  | \$160 |
| With chilli yuzu mayo and kimchi sauce   |       |
| Crispy Pork Belly Bites  | \$180 |
| Tossed in a spicy chilli lime sauce  |       |
| Peking Duck Quesadilla   | \$180 |
| With spring onion, cucumber, 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  |       |

## Twisted Sushi Rolls

|   |       |
|---|-------|
| 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                          |       |

## 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 |

|  |       |
|--|-------|
| Sesame Soba Noodle Salad  | \$170 |
| In a soy mirin dressing with edamame, red cabbage, carrots and asparagus                                     |       |

|   |       |
|---|-------|
| Vietnamese Chicken & Glass Noodle Salad   | \$180 |
| In a sweet & spicy dressing, topped with peanuts, shallots, fresh mint, coriander |       |

## Burger & Fries

|   |       |
|---|-------|
| Teriyaki Wagyu Beef Burger  | \$190 |
| In a toasted brioche bun, with Japanese tomato, Asian 'slaw and sriracha mayo |       |
| **Cooked Medium**   |       |

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applied to dine-in bill

