

# Set Lunch Menu


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

## Starters - choose one

### Peking Duck Sushi Roll

With spring onion, cucumber and carrot - rolled in sesame seeds - with a hoisin dipping sauce

### Chef's Soup of the Day

2 choices, including a vegan option   
served with crusty baguette

### Kale, Orange & Walnut Salad

With dried cranberries, flaked almond and purple radicchio, in a apple cider honey mustard dressing - topped with crumbled feta cheese

**\*\*Vegan Option Available\*\***

## Main Courses - choose one

### Christmas Turkey Plate **Add \$75**

Roast potatoes, sage, onion & chestnut stuffing, carrots, roast parsnips, brussels sprouts, pig in a blanket(pork), red wine gravy and cranberry sauce

### Slow Cooked Wagyu Beef Brisket **Add \$35**

Roast potatoes, carrots, brussels sprouts, Yorkshire pudding and a rich red wine gravy

### Char Grilled Salmon **Add \$20**

Topped with a citrusy béarnaise sauce - served with French fries, charred asparagus and vine tomatoes

### Thai Basil Pork - Pad Kra Pao

Delicious minced pork, in an aromatic sauce - served with fragrant rice and prawn crackers

### Big Buddha Bowl

Red quinoa, minted beetroot tomato salsa, red cabbage, carrots, edamame, radish, avocado and crispy tofu - with a balsamic dressing

## Desserts - choose one

### Chocolate Fudge Cake

Served with vanilla ice cream, topped with crushed pistachio

### 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



\$750 btl.

5% Staff Gratuity  
applied to dine-in bill



# à La Cooshti - Lunch Time

## Starters & Sharing Plates

**Chunky Chicken Karaage Bites** \$160

With chilli yuzu mayo and kimchi sauce

**Peking Duck Quesadilla** \$180

With spring onion, cucumber and 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

**Chop Chop Chicken Satay Skewers** \$180

6 pcs - with pickled papaya and peanut sauce

## Twisted Sushi, Sashimi & Tataki

**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

**Spicy Salmon Dynamite Roll** \$185

Cucumber, red onion, dried shallots and sriracha mayo

**Prawn Tempura Roll** \$190

Avocado & cucumber, topped with chili mango salsa

## 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

**Cooshti Thai Salads**

A salad of green papaya, beans, cucumber, celery leaf and tomatoes in a sweet & spicy dressing

- Cracklin' Pork Belly \$200
- Flame Grilled NZ Rib-Eye Steak \$225
- Hibachi Grilled Salmon \$215
- Chili Tofu  \$180



**5% Staff Gratuity  
applied to dine-in bill**