# Set Lunch Menu

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

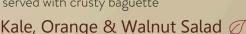
## Starters - choose one

#### 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



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

### 1) esserts - choose one

### Chocolate Fudge Cake 💋

Served with vanilla ice cream, topped with crushed pistachio

### Fresh Fruit Salad

## 1) rinks

Teas | Coffees | Soft Drinks \$30 \$55 Peroni Btl | Stella | Corona 0% Chardonnay | Pinot Grigio Prosecco | Shiraz | Cab Sav

#### 2 Courses \$180 Starter & Main Course

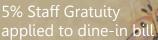
3 Courses \$210 Starter & Main Course plus a Dessert

#### \$270 Btl. Wine Specials

Cabernet Sauvignon | Shiraz Pinot Grigio | Chardonnay Prosecco



\$750 btl.





# 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	<b>\$100</b>	
sauce		
Pan-Fried Dumplings 8 pcs - with fresh ginger, chili & garlic soy sauce • Veggie • Pork	\$165	
Wok-Flashed Garlic & Chili Calamari With sriracha mayo and fresh lime	\$180	
Malaysian Roti Bread	\$90	
With a butter curry dipping sauce Chop Chop Chicken Satay Skewers 6 pcs - with pickled papaya and peanut sauce	\$180	
Twisted Sushi, Sashimi & Ta	taki	The Paris
Cooshti Dragon Roll	\$190	Nu V
Tempura prawn roll, topped with		
torched salmon and parmesan mayo  Chicken Karaaga & Avacada Poll	\$180	Jis.
Chicken Karaage & Avocado Roll Crispy chicken, avocado, sweet chili mayo	\$100	7/10/2004
Rainbow Veggie Roll	\$170	
Beetroot, carrot, asparagus and cabbage,		1800
topped with avocado and crispy garlic	<b>#10</b> F	
Spicy Salmon Dynamite Roll Cucumber, red onion, dried shallots and	\$185	4
sriracha mayo		
Prawn Tempura Roll	\$190	
Avocado & cucumber, topped with chili mango sals	a	
Super Salads & Pole Bowls		
		Co
Cooshti Poke Bowls Brown rice, avocado, carrot, cucumber, radish, red		133
cabbage and edamame - with a sesame & ponzu dre		
<ul><li>Spicy Ahi Tuna</li><li>Salmon Sashimi</li></ul>	\$215	
• Falafel	\$215 \$195	
Chili Tofu	\$180	
Cooshti Thai Salads		11 14 14 16
A salad of green papaya, beans, cucumber, celery le	eaf and	
<ul><li>tomatoes in a sweet &amp; spicy dressing</li><li>Cracklin' Pork Belly</li></ul>	\$200	
Flame Grilled NZ Rib-Eye Steak	\$225	
Hibachi Grilled Salmon	\$215	Cooshti
Chili Tofu	\$180	5% Staff Gratuity
	<b>三三十四</b>	applied to dine-in bill