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

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

1) esserts - choose one

Mango & Passion Fruit Eton Mess

With whipped cream and meringue

Fresh Fruit Salad

1) rinks

Teas | Coffees | Soft Drinks

Peroni Btl | Stella | Corona 0% Chardonnay | Pinot Grigio Prosecco | Shiraz | Cab Sav

\$30

\$55

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



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		
Pan-Fried Dumplings 8 pcs - with fresh ginger, chili & garlic soy sauce • Veggie • Pork	\$160	
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 6 pcs - with pickled papaya and peanut sauce	\$180	
Twisted Sushi, Sashimi & Ta	taki	The Country of the Co
Cooshti Dragon Roll	\$180	May V
Tempura prawn roll, topped with torched salmon and parmesan mayo		Lie
Chicken Karaage & Avocado Roll	\$170	
Crispy chicken, avocado, sweet chili mayo Rainbow Veggie Roll	\$160	
Beetroot, carrot, asparagus and cabbage, topped with avocado and crispy garlic		The state of the s
Spicy Salmon Dynamite Roll	\$175	
Cucumber, red onion, dried shallots and sriracha mayo		
Prawn Tempura Roll Avocado & cucumber, topped with chili mango salsa	\$190	
Super Salads & Pole Bowls		
Cooshti Poke Bowls		(S)
Brown rice, avocado, carrot, cucumber, radish, red cabbage and edamame - with a sesame & ponzu dre	essing	
Spicy Ahi Tuna	\$215	
Salmon SashimiFalafel	\$215 \$195	
Chili Tofu	\$180	
Cooshti Thai Salads	afford .	
A salad of green papaya, beans, cucumber, celery le tomatoes in a sweet & spicy dressing		
Cracklin' Pork BellyFlame Grilled NZ Rib-Eye Steak	\$200 \$225	
Hibachi Grilled Salmon	\$215	Cooshti
Chili Tofu	\$180	5% Staff Gratuity applied to dine-in bill
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