

Set Lunch Menu

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

Starters - choose one

Cooshti Dragon Roll

Tempura prawn roll, topped with torched salmon and parmesan mayo

Chef's Soup of the Day

2 choices, including a vegan option 
served with crusty baguette

Watermelon Fattoush Salad

Chopped vine tomatoes, mint, cucumber, radish and bell peppers, in a sumac lemon vinaigrette - topped with pomegranate, pita croutons and feta

Main Courses - choose one

Flamed N.Z. Rib-Eye Steak Add \$30

With French fries and a Japanese tomato, cucumber, red onion and avocado salad tossed in a fresh ginger sake vinaigrette

Slow Roasted Harissa Lamb Pita

Tabbouleh couscous, lemon garlic yogurt, tahini hummus, fresh mint, coriander, feta and pomegranate

Butter Chicken Curry

With Jasmin rice, garlic coriander naan, raita and mango chutney

Pan-Fried Sea Bass Add \$20

Topped with a tomato concassé & parmesan basil 'crumbs' served on a Provençale sauce, with roast potatoes, baby asparagus and a drizzle of basil oil

Falafel Quinoa Poke Bowl

With rainbow veggies, edamame, beetroot salsa, hummus, avocado and crispy falafel - with sesame and ponzu dressing

Desserts - choose one

Churros Sundae

With chocolate fudge, vanilla ice cream, almond flakes and chopped strawberries

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

