

# Set Lunch Menu


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

## Starters - choose one

### Roasted Cauliflower Salad

Mesclun, chickpeas, edamame, cherry tomatoes and bell peppers, tossed in honey mustard vinaigrette - topped with crumbled feta

### Chef's Soup of the Day

2 choices, including a vegan option   
served with crusty baguette

### Cooshti Cali Sushi Roll

Snow crab, crispy omelette, avocado, cucumber and tobiko - topped with an spicy Asian 'slaw

## Main Courses - choose one

### Black Angus Beef Brisket **add \$15**

With mashed potatoes, baby carrots, garden peas and a rich onion gravy

### Pepper Seared Ahi Tuna **add \$20**

On the classic Nicoise salad of romaine lettuce, potatoes, cherry tomatoes, green beans, olives and silver anchovies, in a lemon vinaigrette

### Chick Chick Chicken Parmagiana

Served with French fries and a zesty rocket tomato, avocado & parmesan salad

### Slow Cooked Harissa Lamb Flatbread

With tabbouleh couscous, hummus, tomatoes, pomegranate, lemon yoghurt, harissa sauce, fresh mint and coriander

### Thai Green Vegetable Curry

Served with jasmine rice and roti bread

## Desserts - choose one

### Lemon Coconut Tart

With crème fraîche

### Fresh Fruit Salad

## Drinks

Tea | Coffee | Soft Drink **\$30**

Peroni Beer | Stella Draft  
Chardonnay | Pinot Grigio **\$55**  
Prosecco | Merlot | Cab Sav

No Service Charge

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

3 Courses **\$200**  
Starter & Main Course  
plus a Dessert

Wine Specials **\$250 Btl.**

Cabernet Sauvignon | Merlot  
Pinot Grigio | Chardonnay  
Prosecco

