

Restaurant Dinner Menu

Available Tues and Thurs

Starts 8 September until 17 November 2026***



2 courses for \$25 or 3 courses for \$30

Entrées:

- Soup of the day served with freshly baked bread
- Baked salmon infused with green tea and ginger, pickled cucumber salad with wasabi and sweet soy (GF)
- Mushroom arancini with gruyere and smoked tomato coulis (V)
- Thai beef salad, glass noodles, ginger, bok choy, vegetables and a sweet chilli, coconut and coriander dressing (GF, DF) (Veg option)

Mains:

- Roasted lamb backstrap, rosemary, pistachio and kumara cake, baby carrots, garlic jus
- Grilled pork chop, caramelised apple, potato duchesse, sauteed seasonal vegetables (GF)
- Pan roasted chicken breast stuffed with sundried tomato and cream cheese, Parmentier potatoes, vegetables and Madeira sauce (GF optional)
- Pan seared tuna fillet (served medium rare) with a classical Niçoise salad (GF)

Desserts:

- Steamed sultana and lemon sponge with Kawakawa scented anglaise
- Black forest cheesecake with kirsch coulis (GF)
- Sticky date pudding with butterscotch sauce and citrus lavender cream
- Orange syrup cake with a Grand Marnier mascarpone

(GF) Gluten-Free (V) Vegetarian (Veg) Vegan (DF) Dairy Free – Please inform our students if you have any requirements.

Please be mindful that this is a training restaurant and a classroom, and we ask for your behavior to reflect this. We endeavor to offer an inclusive, supportive environment to all our students.

Allergens:

Our facilities are not food allergen or gluten-free. Customers with food allergies or other nutritional concerns are advised to notify us when making your booking then notify the manager or teaching staff on duty when you arrive for your meal. As a training facility, we are unable to guarantee that all items will be free from allergens. For more detailed information, please visit [our website](#).

***** Dates are subject to change. Refer to the website for available dates.**