



Kia ora,

Welcome to Windows. Below are our first two menus for 2024: a restaurant lunch menu available for Monday and Wednesday lunches, a dinner menu for Tuesdays plus Thursday 4 April, and a four-course Table D' Hôte dinner menu available on select Thursdays. Please note that the restaurant lunch menu may be subject to changes on the day.

The Windows Guide outlines restaurant lunches and theme dinners scheduled throughout this period. Please visit the Windows web page, wintec.ac.nz/windows, for further information.

Bookings are essential; please phone 07 834 8850 or email windows@wintec.ac.nz.

We value and appreciate your support and look forward to serving you in our student training restaurant soon. Please be mindful that this is a classroom.

Thank you,
The Windows Team

Restaurant Lunch Menu – Monday and Wednesday lunches.

Mains

Soup of the day	\$8.50
Please see wait staff for today's soup. Served with today's freshly baked bread.	
Vegetable Spring rolls (Veg)	\$11.00
With nam jim sauce.	
Crumbed pork schnitzel	\$15.00
With green ginger sauce and apple slaw.	
Thai beef stir fry (GF and Veg option)	\$15.00
Glass noodles, vegetables with sweet chilli, coconut and coriander dressing.	

Desserts

Profiteroles	\$8.50
With warm chocolate sauce and almonds.	
Lemon meringue pie	\$8.50
With lavender scented mascarpone.	

Dinner Menu – Tuesdays and Thursday 4 April.

Mains

Soup of the day	\$8.50
Please see wait staff for today's soup. Served with today's freshly baked bread.	
Slow roasted mushrooms, herbed parmesan duxelles (GF and Veg option)	\$11.50
Smoked tomato coulis and peppered avocado oil.	
Thai beef stir fry (GF and Veg option)	\$15.50
Glass noodles, vegetables with sweet chilli, coconut and coriander dressing.	
Curried lamb	\$16.50
With turmeric scented rice pilaff.	

Desserts

Scotch pancakes	\$8.50
With blueberry compote, apple syrup and Chantilly cream.	
Lemon syrup cake	\$9.50
With lavender mascarpone and toffee shards.	

Table D' Hôte Dinner Menu

Thursday's only; please check the website for booking dates.

\$55 per person for starters and four courses. Select one option from each of the following courses.

Starter

Compressed watermelon (V and GF)

Toasted pumpkin seeds, avocado crème fraiche, balsamic pearls.

First course (choose one)

Portobello mushroom velouté

Tapenade dust, prosciutto crumble.

Crispy chickpea flour tuiles (V and GF)

Pickled shitake mushrooms, avocado mousse.

Second course (choose one)

Cantabrian duck breast

Cherry compote, potato dauphine.

Glazed king oyster mushrooms (V and GF)

Corn risotto, baby leeks.

Main course (choose one)

Pan seared Cervena venison

Pecan and wild rice pilaf, cranberry jus.

Smoked tofu confit (V and GF)

Five spiced black rice congee, garlic charred snake beans.

Desserts (choose one)

Triple chocolate cremeaux

Smoked honey caramel, chocolate soil, candied orange, coffee ice cream.

Raspberry delice (V and GF)

Almond meringue, whipped coconut, candied pistachio, rose Gelée.

(GF) Gluten-Free (V) Vegan (DF) Dairy Free (Veg) Vegetarian

Please refer to the Website for more detailed information.

Allergen Facilities: 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.