

À la Carte Dinner Menu

Entrées

Pork Belly (GF)	\$11.00
Twice cooked pork belly on sweet and sour spring onions with star anise cream and bean sprout, coriander, and cashew salad.	
Soup	\$9.00
Thai-inspired chicken meatball soup with baby spinach and toasted peanuts.	

Mains

Fish	\$18.00
Seared fish of the day topped with gremolata crumbs on a baked parmesan and polenta cake with a courgette, capsicum and garlic braise.	
Chicken	\$17.00
Baked tandoori chicken breast on turmeric basmati with a mild cauliflower and macadamia nut korma.	
Beef	\$19.00
Scotch fillet wrapped in bacon with cumin-scented kumara mash, wilted spinach caramelised onion jus and Yorkshire pudding.	

Desserts

Crepes	\$7.00
Crepes ala orange with blood orange ice cream and citrus fruit salad.	
Cheesecake	\$9.00
Baileys Irish Cream cheesecake with roasted white chocolate honeycomb and Chantilly cream.	

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. We welcome and appreciate you supporting our students through their study journey, consequently items and standards will vary depending on the level of ability of each student. Thank you in advance for your continued patience.

Please be aware we run limited portions; therefore, your first choice may not be available, and we ask you and your group to order over a cross selection of the menu.

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.

(GF) Gluten-Free (V) Vegan (DF) Dairy Free (Veg) Vegetarian (RSF) Refined-sugar-free