

Restaurant Lunch Menu Available Tues and Thurs  
from 19<sup>th</sup> May until 20<sup>th</sup> August 2026



## **\$15.00 Deal (Choice of 1 main and 1 dessert)**

### **Mains**

- **Paprika spiced chicken parmigiana**  
*Flattened chicken breast crumbed and pan fried. Topped with ham, tomato and Gruyere cheese, accompanied by a Kalamata olive and tomato compote*
- **Venison pie**  
*Succulent venison stew in golden puff pastry served with kumara fries and garlic aioli*
- **Thai pork stir-fry (GF, V option available)**  
*Seared pork loin, glass noodles, ginger, bok choy, seasonal vegetables in a sweet chilli, coconut and coriander dressing*
- **Eggs Florentine**  
*Smoked salmon and wilted spinach served on a toasted English muffin and topped with soft poached eggs and hollandaise sauce*
- **Vegetable spring rolls (V only)**  
*Vegetable and Somen noodle spring rolls served with a Nam Jim (spicy, sweet and sour) dipping sauce*

### **Desserts**

- **Mixed berry mousse (GF)**  
*Light creamy berry mousse served with a pistachio nut praline and Chantilly cream*
- **Carrot & walnut cake**  
*Traditional style cafe cake with cream cheese and lemon frosting*
- **Lemon meringue pie**  
*Zesty lemon tart with meringue topping served with an elderflower scented mascarpone*

**(GF) Gluten-Free (V) Vegetarian (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](#).*