



Kia ora,

Welcome to Windows. Please see our current menus below. 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 is available on Fridays between 11 October and 29 November 2024.
Dinner menu is available on Tuesdays and Wednesdays between 1 October and 13 November 2024.

Please note that our menu may change. Please also be aware that we have limited portions of each item, therefore we ask you and your group to order over a cross selection of the items available on that service.

Restaurant Lunch Menu – Fridays

Mains

Thai beef stir fry (Veg option) \$12.00

Marinated beef, noodles, vegetables, sweet chilli, coconut and coriander dressing.

Burger of the day \$12.00

Please see waitstaff for today's burger.

Eggs Benedict (Veg option) \$12.00

Toasted English muffin, grilled ham, soft poached eggs and Hollandaise sauce.

Special/s of the day \$12.00

Please see waitstaff for today's special dish.

Desserts

Dessert offerings change daily which include a range from slices, cakes and pastry items. \$6.00

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

À la Carte Dinner Menu

Entrées

Seared tuna	\$12.00
Cured, seared tuna with Polynesian pumpkin salad, lime and chili salsa.	
Mushroom risotto	\$11.00
Wild mushrooms with roast garlic and chestnut risotto, crisp sage.	
Braised beef	\$13.00
Chili braised beef with Mexican coleslaw and roasted tomato chipotle sauce.	

Mains

Chicken breast	\$17.00
Filled chicken breast served with kumara rosti, crisp parsnip and rosemary jus.	
Braised lamb	\$18.00
Lamb shank served with herbed pappardelle and chimichurri.	
Fish of the day	\$18.00
Please see waitstaff for tonight's dish.	
Tortellini	\$15.00
Ricotta and basil tortellini with kawakawa roasted pumpkin and walnut butter sauce.	

Desserts

Lime tart	\$6.00
Caramelised lime tart in lemon verbena pastry served with toasted coconut anglaise.	
Toffee pudding	\$6.00
Sticky toffee pudding served with butterscotch sauce, brandied dates and ice cream.	
Cheesecake (GF)	\$6.00
Black forest cheesecake with kirsch coulis.	

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Please refer to the Website for more detailed allergy 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.