

Term 1 Menu 2024 3 Courses \$40

Entrée

Tomato terrine, goat's cheese, rocket pesto, olive crumb

Seared kingfish, beetroot, horseradish, shoots

Smoked chicken and mushroom tart, roasted garlic puree, pickled onion herb salad

Main Course

Potato gnocchi, gorgonzola sauce, crisp sage

Roasted lamb rump, eggplant cream, yoghurt labna, onion jus

Chargrilled porterhouse, hand cut chips, parmesan, truffled mushroom

Sides Dishes \$4

Bowl of chips Garden salad

Dessert

Cappuccino brulee, amoretto biscotti

Chocolate tart, raspberry coulis

Loukoumades, candied pistachio, orange blossom ice cream

To meet student training outcomes, we ask our guests to vary their selections when ordering.