

Term 2 Menu 2024

Entrée

Tomato terrine, goats 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

Hand cut potato chips or Seasonal Garden salad

Dessert

Cappuccino brulee, amoretto biscotti
Chocolate tart, raspberry coulis

To meet their student training outcomes, we ask our guests to vary their selections with a variety of dishes when ordering.

Loukoumades, candied pistachio, orange blossom ice cream