



To help us achieve all the learning outcomes our students need,
we request our guests order 3 courses and spread their selections evenly across the menu

First/Second Courses – smaller dishes at top, larger dishes towards the bottom

Smoked Salmon & Prawn Roulade with seasonal greens (gf)

Roast Pork Belly with chilli caramel and Asian slaw (gf)

Confit of Duck Leg with apple and sultana compote and pomegranate salad

Vegetarian Pasta of the Day – your wait staff will describe today's dish

Spanish Paella with chicken, pork, seafood and mussels (gf)

Smoked Salmon Teriyaki - soy glazed fillets served on a bed of vegetables (gf)

Mixed Grill – venison sausage, rump steak, lamb kebab, burger and kidney
served with a seasonal salad

Vegetarian Dish of the Day – your wait staff will describe today's dish

The Daily Dessert

Prepared daily by our cookery class and Patisserie students

(gf) = gluten friendly - no added gluten but may not be suitable for coeliac

Freshly brewed Teas or Espresso Coffees - \$4.00

Three course lunch \$25pp/ dinner \$35pp

Please consult our wait staff about any special dietary requirements.
Whilst every effort is made to accommodate these requests, we cannot guarantee 100%
compliance or possible cross contamination
As our staff are in training, we ask that those requesting special meals check with their
wait staff that they have received the meal they ordered.