

30/07/2020



\$15.00 per person for any 2 courses / \$20.00 for 3 courses

As there are limited servings of each dish and to ensure our students achieve all their learning outcomes, we ask that our guests spread their selections evenly across the menu.

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

Prawn Laksa with rice noodles and Asian vegetables (GF) (Can be V on request)

Mushroom Dumpling, with a shitake mushroom broth (V)

Homemade Pasta of the day

Whole Braised Pork Belly with black vinegared caramel papaya salad

Today's Sea Fish, coconut rice, red piperade and yellow curry broth (GF)

Braised Lamb Tagine with chickpeas and brik pastry (Can be GF on request)

Pot Roasted Chicken Ballotine, with mushroom smoked ham and red wine sauce (GF)

Daily Specials – when appropriate our students will be preparing daily specials based around the learning outcomes required for each topic of learning.

The Daily Dessert

From the specials screen- 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 - \$3.50

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.