



\$17.50 per person for 1or 2 courses / \$22.50 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

Cured gin and tonic ocean trout - compressed cucumber, sour cream and crisp bread.
(Can be **NAG** on request)

Deep fried Szechuan eggplant - kale and pickled chilli sauce. **(V) (NAG)**

Panko crumbed lamb brains - rocket salad and traditional Cumberland sauce.

Chicken tikka - raita, mint and tomato chutneys with 6 grain chapatti bread.
(Can be **NAG** on request)

House made chorizo - potato frittata, char grilled prawn and green tomato salad. **(NAG)**

Fresh seared tuna nicoise - beans, potato, cherry tomatoes, boiled egg, red onion and tapenade with a red wine vinaigrette **(NAG)** (Can be **V** on request)

Open steak sandwich - minute steak, sour dough toast, onion jam, and pickled beetroot
(Can be **NAG** on request)

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

Dessert Plate

A tasting plate of items prepared daily by our cookery class and Patisserie students

Espresso Coffee and freshly brewed teas – \$3.50

We regret that we are unable to process individual payments for large tables
This menu is subject to change

(NAG) = no added gluten and may not be suitable for coeliacs
Whilst every effort is made to cater for any specific dietary requirements,
we are not always able to accommodate these requests.