

13/06/2018



## **\$15.00 per person for any 2 courses**

All dishes are served as the same size regardless of if they are being served as a first or second course.

**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/Main Courses**

Persian feta salad, heirloom tomatoes, nasturtium leaves, balsamic. **(V) (GF)**

Duck terrine, pumpkin jam, caper berries. **(GF on request)**

Aromatic spicy prawn soup, rice flakes. **(GF)**

Polenta, red pepper purée, winter vegetables and soy foam. **(V) (GF)**

Lamb rump cooked medium with French style peas, glazed smoked ham, peppered minted jus.

Gemfish wrapped in prosciutto, with Barigoule style vegetables, Pernod saffron broth. **(GF)**

King brown mushroom, green asparagus risotto, baby spinach blue cheese crumble. **(V) (GF on request)**

### **Dessert**

Warm raspberry friand, rose water panna cotta, rhubarb and pear. **(GF)**

Please consult our wait staff for any special dietary requirements.

We cannot guarantee the dishes noted with (GF) are 100% coeliac compatible

**Espresso Coffees and Freshly Brewed Teas – \$3.50**

**We regret that we are unable to process individual payments for large tables**