

## *Entrée*

**Tempura Soft Shell Crab**  
garlic lemon mayonnaise, fresh citrus

**Salt & Pepper Squid**  
Wombok, carrot julienne

**Chicken Leek Gruyere Tart**  
pear rocket salad

**Spice Rubbed Lamb loin**  
minted hummus

**Roasted Asparagus Cherry Tomato & Rocket**  
herb balsamic vinaigrette

**Baby Beetroot Roast Pumpkin Timbale**  
carrot puree

## *Main*

**Crispy Skin Barramundi Fillet**  
in tomato ginger garlic shallot broth

**Macadamia Herb Crusted Reef Fish**  
lemon beurre blanc

**Chicken breast filled with camembert wrapped in pancetta**  
Hollandaise seasonal vegetables

**Asian Roast Chicken Breast Coriander Coconut Gravy**  
bok choy jasmine rice

**Char-grilled Beef Tenderloin**  
red wine jus mash potato carrot and broccolini

**Beef Tournedos Madeira Glaze**  
Potato mash winter vegetables

Prices are GST inclusive, at current time of printing and subject to change.  
The restaurant is a training venue with both food and service provided by students as part of their hospitality training. Thank you for your support.

**Grilled Veal Tenderloin**  
porcini mushroom sauce, warm potato & bean salad

**Gourmet Mushroom Risotto**  
Shaved parmesan watercress

**Red Wine Braised Lentils**  
Steamed brown rice

## *Dessert*

**Sticky Date Pudding**  
butterscotch sauce vanilla bean ice cream

**Pomegranate Lemon Panna Cotta**

**Sultanas & Croissant Pudding**  
Baileys ice cream

**Crepes Soufflé Grand Marniere**

