

# CIT RESTAURANT



## **WELCOME TO CIT RESTAURANT**

The CIT Restaurant is an industry-standard facility that provides a simulated work environment for our hospitality and culinary students. It gives them the opportunity to refine their skills under the guidance of our expert teachers.

Every guest gives our students the opportunity to develop the essential industry skills they need to graduate. Thank you in advance for supporting them and for your patience as they take the first steps in their careers.

We hope you enjoy your meal and service.

**CIT RESTAURANT**

**LEVEL 2, K BLOCK  
37 CONSTITUTION AVE**

Groups of 10 or more  
Alternate drop

# CIT RESTAURANT 50/50 SET MENU

## LUNCH

2 Courses \$25 – 3 Courses \$30

## DINNER

2 Courses \$25 – 3 Courses \$35

## ENTRÉE

**Seafood and prawn ravioli** – smoked tomato consommé – parmesan

**Pork belly** – kimchi – soba noodles – wakame

## MAIN

**Salmon** – saffron and pumpkin risotto – salsa verde – parsnip chips

**Char grilled beef rump** – white bean puree – vegetable empanada – chimmi churri butter

## DESSERT

**Pear and apple granola crumble** – sour cream ice cream – dates

**Chocolate tart** – white chocolate sauce – raspberry gel

**(GFO) Gluten free option**      **(V) Vegetarian**

We accept card payments only. We apologise for any inconvenience this may cause.

All dietary requirements, vegetarian and vegan will be catered for on request.

# CIT RESTAURANT SET MENU

## LUNCH

2 Courses \$25 – 3 Courses \$30

## DINNER

2 Courses \$25 – 3 Courses \$35

### ENTRÉE

Warm smoked tomato consommé – tomato petals – herbs

### MAIN

Charred broccoli – cashew nut cream – carrots – kale – toasted seeds

### DESSERT

Pear and apple granola crumble – dates – raspberry gel

(GFO) Gluten free option      (V) Vegetarian      (VEO) Vegan option

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