

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, REID**

CIT RESTAURANT

50/50 SET MENU

LUNCH

2 Courses \$25 – 3 Courses \$30

DINNER

2 Courses \$25 – 3 Courses \$35

ENTRÉE

Salmon tartare + pickled mustard seeds + chive oil **(GF, DF)**

Salt baked beetroot + almond + balsamic glaze **(VE, N)**

MAIN

Smoked duck breast + warm sauerkraut + spiced orange **(GF, DF)**

Fish of day + olive tapenade + heirloom tomatoes + Kipfler potato **(GF, DF)**

DESSERT

Pandan & coconut sugo + berries + lemon grass syrup **(VE)**

Chocolate delice + mustard figs + almond crumbs **(N)**

(VE) Vegan option **(V)** Vegetarian **(GF)** Gluten free **(GFO)** Gluten free option **(DF)** Dairy free **(N)** Contains nuts

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.

Unfortunately, we cannot guarantee that our dishes are strictly free from allergens.

We certainly do our best but cross contamination is a possibility during training and production.