

1 Course \$29 – 2 Courses \$39 – 3 Courses \$49

Freshly Baked Bread – Homemade Butter

ENTRÉE

Cured Kingfish + Pickled Grapes + Wasabi Peas **(GF, DF)**

Pork Jowl + Fennel Slaw + Sauce Charcutiere

Confit Chicken + Sauce Mole + Burnt Corn Salsa

Salt Baked Beetroot + Almond Hummus + Granny Smith Apple + Watercress **(V, VG, DF, GF)**

MAIN

Fish of the day + Avocado + Cauliflower + Coriander Oil **(DF, GF)**

Beef Sirloin + Mushroom + Confit Carrot + Crisp Kale + Red Wine Jus **(GF)**

Eggplant Terrine + Brown Rice Salad + Miso Vinaigrette **(VG, GF)**

Moroccan Lamb Shoulder + Jerusalem Artichoke + Chermoula **(GF)**

DESSERT

Chocolate Tart + Fresh Berries + Davidson's Plum Mascarpone **(Contains Gluten)**

Anise Semi Freddo + Vanilla Apple + Wattle Seed Meringue **(GF)**

Coconut Tapioca + Rhubarb & Ginger Compote + Toasted Coconut **(GF, DF, VG)**

Passionfruit + Strawberry Mille-feuille

(GF) GLUTEN FREE, **(DF)** DAIRY FREE, **(V)** VEGETARIAN, **(VG)** VEGAN, **(N)** CONTAINS NUTS, **(C)** CONTAINS CHILLI

*We prepare all our dishes with care, but please be aware that our kitchen handles allergens such as:
gluten, wheat, dairy, nuts, eggs, soy and seafood.*

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

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.

1 Course \$29 – 2 Courses \$39 – 3 Courses \$49

Freshly Baked Bread – Homemade Butter

ENTRÉE

Cured Kingfish + Pickled Grapes + Wasabi Peas (GF, DF)

Pork Jowl + Fennel Slaw + Sauce Charcutiere

MAIN

Fish of the day + Avocado + Cauliflower + Coriander Oil (DF, GF)

Moroccan Lamb Shoulder + Jerusalem Artichoke + Chermoula (GF)

DESSERT

Chocolate Tart + Fresh Berries + Davidson's Plum Mascarpone (Contains Gluten)

Anise Semi Freddo + Vanilla Apple + Wattle Seed Meringue (GF)

(GF) GLUTEN FREE, (DF) DAIRY FREE, (V) VEGETARIAN, (VG) VEGAN, (N) CONTAINS NUTS, (C) CONTAINS CHILLI

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