



**Canberra Institute  
of Technology**

# **CIT Restaurant**

**Welcome to the CIT Restaurant!**

**Your meal is being prepared and served by our Culinary and Hospitality learners  
under the supervision of our experienced industry professionals**

**Our aim is to provide a reflective workplace environment for our learners to train, learn and grow their experience and skills ready for industry**

**We appreciate your support, patience and feedback to assist with our learners training and experience**

# 50/50 FUNCTION MENU

Freshly Baked Bread

Entrée:

Beetroot Cured Tasmanian Salmon - Watercress - Goat's Cheese - Beetroot Pearls (GF)

Chicken and Asparagus Nori Roll - Tempura - Pickled Cucumber - Tamari - Chilli

Main:

Sous Vide Beef Striploin - Assorted Mushroom Tart - Spinach - Red Wine Jus

Pistachio Crusted Chicken Breast - Smoked Bacon - Peas - Potato - Sage - White Truffle Oil (GF)

Dessert:

Orange Syrup Cake - Segments - Yoghurt Mousse (GF)

Bavarois - Almond Praline - Nougatine Wafer - Saffron Syrup (GF)

(GF) Gluten Free Option (DF) Dairy Free Option  
(vegetarian) vegetarian Option (vegan) vegan Option

Please note that not all ingredients are listed on the menu, please advise learners of any dietary requirements before ordering. Thank you