

# 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**

# CIT RESTAURANT MENU

## LUNCH

1 Course \$15 – 2 Courses \$25 – 3 Courses \$30

## DINNER

1 Course \$15 – 2 Courses \$25 – 3 Courses \$35

**Freshly baked bread – homemade butter**

## ENTRÉE

**Zucchini** + pistachio tahini + dukka **(V, Vegan, GF, DF)**

**Kingfish Crudo** + apple + burnt citrus dressing **(GF)**

**Confit Duck** + cucumber + hazelnut + buttermilk dressing **(GF)**

**Pork Belly** + cauliflower + native apple + gribiche vinaigrette

## MAIN

**Fish of the day** + broad bean chutney gashneez + black sesame **(GF)**

**Beef sirloin** + potato chips + charred cox + jus **(GF)**

**Chicken Breast** + choy sum + chilli peanut caramel **(GF)**

**House made Cappelletti** + portobello mushroom + basil oil **(V)**

## DESSERT

**Caramel ice cream** + buckwheat crumb + blueberry + meringue **(GF)**

**Coconut tapioca** + mango + passionfruit + sweet basil seed **(GF, DF, Vegan)**

**Chocolate tart** + honeycomb + blood orange + coconut yoghurt

**Berries salad** + lemon yoghurt + olive oil

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

**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.