

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 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

Kangaroo carpaccio + tapioca crisp + cucumber **(V, contains gluten)**

Cured kingfish + apple + wasabi peas **(GF, DF)**

Pork milanese + tartare + fennel **(contains gluten)**

Tandoor carrots + eggplant + smoked hummus+ nigella **(V)**

MAIN

Fish of the day + green salsa + lime molasses + cauliflower **(DF, contains nuts)**

Beef sirloin + mushroom + confit carrot **(GF)**

Turkey boudin blanc + corn + sherry jus gras **(GF, contains dairy)**

Lamb shoulder + smoked ratatouille + mint & chilli pesto **(GF)**

DESSERT

Strawberry parfait + wattle seed meringue + orange curd + berries **(contains nuts)**

Baked sago + caramelised pineapple sorbet + lemon myrtle **(GF, DF, Vegan)**

Chocolate tart + cherry + coconut sorbet **(may contain nuts)**

Comte mille-feuille + granny smith apple + pickled walnut **(GF, contains nuts)**

(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.