

CIT RESTAURANT

Lunch 2 courses \$20 / 3 courses \$25

Dinner 2 courses \$25 / 3 courses \$30

ENTRÉES

Chicken and prawn tortellini, Asian style broth,
chilli oil and coriander

Char Sui pork rice paper roll, tempura soft shell
crab, banana leaf and mint chilli dressing

Minestrone, basil pesto, parmesan tuille (V, GF)

Pork and veal terrine, mustard pickles, tomato relish
and croutons (GFO)

MAINS

Coffee crusted beef striploin, Kipfler potato, smoked
bacon, shallot and chimichurri

Pressed lamb leg, beetroot hummus, Dutch carrot, cumin
scented jus (GF)

Crispy skinned snapper fillet, confit baby octopus,
olive, caper dressing, peperonata crush (GF)

Char grilled mixed Provençal vegetable pave, goat's
cheese beignet and tomato consommé (V, GFO)

DESSERTS

Dark chocolate and pistachio brownie, white chocolate
crème horn and Tia Maria Sauce

Vanilla cheesecake mousse, brioche, passionfruit curd,
crushed honeycomb

Breton shortbread, salted caramel gel, poached pear
and glass biscuit

Orange and thyme pannacotta, raspberry and rhubarb
jelly, black sesame meringue (GF)

A selection of Australian cheeses, house made bread,
accompaniments

DIETARIES DISHES

Minestrone (V, DF, GF)

Rice paper roll, tomato relish, shallot, chimichurri
(V, DF)

Char grilled mixed Provencal vegetable pave, tomato
consommé (V, DF)

Orange and thyme pannacotta, crushed honeycomb,
poached pear (DF, GF)