

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

Salmon tartare + pickled mustard seeds + chive oil **(DF, GF)**

Salt baked beetroot + almond hummus + granny smith apples + watercress **(Vegan, DF)**

Confit chicken + mole + burnt corn salsa

Pork jowl + kimchi + daikon + lime mayonnaise **(DF, GF)**

MAIN

Fish of day + olive tapenade + kipfler potato + sauce vierge **(DF, GF)**

Eggplant terrine + brown rice salad + miso vinaigrette **(Vegan)**

Beef sirloin + onion soubise + petit pois + red wine jus

Moroccan lamb shoulder + carrots two ways + yoghurt dressing + toasted almonds

DESSERT

Anise semifreddo + vanilla apples + meringue **(GF)**

Chocolate delice + mustard figs + almond crumbs

Lemon Brûlée tart + double cream

Pandan sugo + lemongrass strawberries + toasted coconut **(Vegan)**

(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.