

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

ENTRÉE

Exotic Mushroom Cappuccino – mushroom dust – truffled croutons – chives **(V)**

Warm Beef Tataki – char baby cos – ponzu dressing – roasted sesame

Tuna Ceviche – pork crackle – lime – coconut – micro herbs **(GF)**

Duck Rillettes – smoked duck breast – pickled pear – sourdough **(GFO)**

MAIN

Ashed Kangaroo Loin – roasted baby beetroot – smoked macadamia – jus

½ Roasted Miso Eggplant – sugar snap peas – black garlic – ginger soy dressing

Pan Seared Snapper – celeriac puree – potato croquette – grilled lemon

Pepper Chettinad Chicken Breast – lemon rice – peas – crispy basket

DESSERT

Ricotta Crème Brûlée – toasted walnut – sage – biscotti **(GFO)**

Warm Butterscotch Apple Cake – double cream – cinnamon tuille

Citrus Curd Tart – lime marshmallow – anglaise

Gateau Saint Honoré – caramel – bitter chocolate sauce – Florentine

(GFO) Gluten free option **(V) Vegetarian** **(VEO) Vegan option**

We accept card payments only. We apologise for any inconvenience this may cause.

Please advise students of any dietary requirements you have before you order as not all ingredients are listed on the menu.

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