

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

White bait – walnut tarator – lardo – radicchio **(GFO)**

Charred broccoli – cashew nut cream – kale – toasted seeds **(VEO)**

Seafood and prawn ravioli – smoked tomato consommé – parmesan

Pork belly – kimchi – soba noodles – wakame

MAIN

Confit portobello mushroom – parmesan custard – pangratatto **(GFO) (V)**

Char grilled beef rump – white bean puree – vegetable empanada – chimmi churri butter

Salmon – saffron and pumpkin risotto – salsa verde – parsnip chips **(GFO)**

Duck breast – duck terrine – roasted carrots – harrisa – almond cream

DESSERT

Honey panna cotta – hazelnuts – candied popcorn **(GFO)**

Mango lassi – almond cake – coconut **(GFO)**

Pear and apple granola crumble – sour cream ice cream – dates

Chocolate tart – white chocolate sauce – raspberry gel

Selection of Australian cheeses – lavoche – date paste

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

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.