

All dishes \$12 each

SPECIAL – Dish and small coffee \$15

Corn Fritters & Smoked Salmon (GF)

House-made Corn & Zucchini fritters with avocado, smoked salmon and poached eggs

Bacon & Egg Roll

Crispy bacon, fried egg, cheddar cheese in a soft brioche bun

Potato Hash (V)

Golden potato hash with smashed avocado, harissa aioli and fresh herbs

Granola Bowl (GF)

Vanilla, almond and maple granola, coconut yogurt, passionfruit curd and seasonal fruit

Crepe

Served with vanilla mascarpone, smoked berries and honey

(GF) GLUTEN FREE, **(DF)** DAIRY FREE, **(V)** VEGETARIAN, **(VG)** VEGAN, **(N)** CONTAINS NUTS, **(C)** CONTAINS CHILLI

*We prepare all our dishes with care, but please be aware that our kitchen handles allergens such as:
gluten, wheat, dairy, nuts, eggs, soy and seafood.*

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

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.