

ALL DISHES

\$16.00 each

Durban chicken curry

Chicken, coconut rice and apricot chutney **(DF, C)**

CIT cheese and bacon burger

Beef patty, cheddar cheese, dill pickles, tomato sauce, and chips

Barramundi

Smoked cauliflower, pinenut and cranberry dressing **(GF, DF, N)**

Spicy salmon poke bowl

Brown rice, avocado, radish, black sesame, pickles and chilli mayo **(GF, DF, C)**

Pappardelle ai Pomodoro

Pappardelle, tomato, garlic, chilli flakes, onion, basil and parmesan cheese **(V, C, DF)**

Scotch eggs

(duck mince), spiced tomato relish and witlof **(C)**

Falafel pita bread

Garlic yoghurt, za'atar, onion, marinated zucchini and tabouli **(DF, C)**

Chicken Caesar salad **(DF)**

DESSERTS

\$8.00 each

Crepes

Lemon curd and Italian meringue

Chocolate brownie

Blueberry custard and saffron poached pears **(N)**

EXTRAS

Chips plus 2 sauces \$8.00

Garlic bread \$5.00

(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.