

## 5 COURSES

**\$55 per person** (food only)

**\$85 per person** (wine pairing)

**House made bread and butter**

**Student's welcome creation** freshly crafted to compliment the menu

**Zucchini** + za'atar + coconut labneh + preserved lemon + cumin vinaigrette **(VG, DF)**

**Barramundi** + smoked cauliflower + pinenut + cranberry dressing **(GF, DF)**

**Sirloin steak** + charred leeks + celeriac + red wine jus **(GF, DF)**

**Blueberry custard** + anise + black sesame tuile + saffron pears **(GF)**

## VEGETARIAN

**Infused oil and bread (DF)**

**Student's welcome creation** freshly crafted to compliment the menu

**Zucchini** + za'atar + coconut labneh + preserved lemon vinaigrette **(VG, DF)**

**Confit sweet potato** + smoked cauliflower + pinenut + cranberry dressing **(GF, DF, VG)**

**Celeriac** + piperade + charred leeks **(GF, DF, VG)**

**Saffron pear** + ruby grapefruit compote + honeycomb **(GF, DF, VG)**

**(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.