

5 Courses

\$55 per person (food only)

\$85 (wine pairing)

Amuse-bouche

House made bread and butter

Baby Beetroot + coconut labneh + pomegranate + pinenuts **(DF, GF)**

(Nick O'Leary Reisling, Canberra ~ 100ml)

Barramundi + macadamia tahini + zucchini + cured apple **(DF, GF)**

(Mada Pinot Gris, Bendigo ~ 100ml)

Beef Sirloin + kohlrabi + cavolo nero + red wine jus **(DF, GF)**

(Treasures Cabernet Sauvignon, NSW ~ 100ml)

Pandan Panna Cotta + mango + kaffir lime + brioche

(Noble One Botrytis Semillon, Riverina ~ 60ml)

(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.

5 Courses

\$55 per person (food only)

\$85 (wine pairing)

Amuse-bouche

House made bread and infused olive oil

Baby Beetroot + coconut labneh + pomegranate + pinenuts **(DF, GF)**

(Nick O'Leary Reisling, Canberra ~ 100ml)

Spiced Cauliflower + macadamia tahini + zucchini + cured apple **(DF, GF)**

(Mada Pinot Gris, Bendigo ~ 100ml)

Potato Pave + pistou + confit tomato + rosemary **(DF, GF)**

(Collector Shoreline Rose, Canberra ~ 100ml)

Tapioca Pudding + citrus marmalade + pistachio **(DF, GF)**

(Noble One Botrytis Semillon, Riverina ~ 60ml)

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