

Lunch Set Menu

2-course \$18

Appetiser or Soup

Main Course

or

Main Course

Dessert

Mocktail of the day (student-concocted)

Tea or Coffee

3-course \$20

Appetiser or Soup

Main Course

Dessert

Mocktail of the day (student-concocted)

Tea or Coffee

Our students are happy to advise you on our daily specials

MAIN COURSE

Homemade Chicken Confit

Chicken Leg, Herbed Garlic Mash, Braised Red Cabbage, Mustard Cream Sauce 16

Hungarian Pork Goulash

Pork Stewed with Tomatoes, Paprika and Peppers, Pilaf Rice 16

Steak Frites

Seared Ribeye Steak, Hand Cut Fries, Salad, Pepper Sauce 18
(\$4 supplement for set menu)

Pasta Primavera

Fresh Spinach and Carrot Spaghetti, Cream, Assorted Vegetables, Feta Cheese 16 (Add prawn \$3)

Crabmeat Pasta

Homemade Wheat Pasta, Crabmeat Creamy Spicy Tomato Sauce 16

Dukkah Crusted Barramundi

Sous Vide Barramundi with Spiced Nut Crust, Potato Puree, Grilled Zucchini, Creamy Lemon Verbena Sauce 18
(\$4 supplement for set menu)

Shrimps with Cauliflower Rice

Baked Cajun-Spiced Shrimps, Roasted Broccoli, Cauliflower Rice with Cilantro and Lime 16

DESSERT

Tropical Fruits Plate

Assorted seasonal fresh fruits 6

Pina Colada

Coconut Sponge with Coconut Mousse, Mango Gelée, Lime Gelato, Pineapple Compote 7

Rocher Chocolate

Chocolate Sponge with Dark Chocolate Mousse, Royaltine Crunch, Rocher Glaze, Berries Coulis, Chocolate Soil 8

Spicy  Vegetarian  Pork  Prawn  Nuts 

 Home-grown vegetables are featured in this menu

Your experience was delivered to you by the Nitec in Western Culinary Arts and Hospitality Operations students.

All prices are inclusive of GST and exempted of service charge.
NETS, Visa and Master Cards payment accepted.

