

Entrée

Soup of the day Your waiter will advise you of today's selection	\$5.50
Hanoi style pork & prawn spring roll with 'bun cha' dipping sauce	\$9.00
Smoked ocean trout with waldorf salad, salmon caviar & parmesan tuile	\$9.00
Beetroot & caramelised onion tart with goat's curd & basil	\$8.50
Venison, currant & pine nut sausage with sauerkraut	\$8.50

Main Course

'1824' grain fed MSA beef sirloin, grilled to order, on smokey eggplant puree, mushroom gnocchi & salsa verde	\$17.50
Hand made tagliatelle with porchetta mince, rich tomato red wine sauce & shaved pecorino	\$17.00
Slow roasted lamb rump with cheese & spinach torte, grain mustard jus	\$17.50
Roasted chermoula spiced chicken on orange, red onion & olive salad & feta cheese	\$17.00
Market fresh fish of the day Your waiter will inform you of today's selection	\$18.50

Side Orders

Baby lettuce leaves, parmesan & balsamic salad	\$4.50
Fresh vegetables served with an entrée	\$4.50

Fresh vegetables of the day are served with all main courses

PLEASE NOTE NO SEPARATE ACCOUNTS
PLEASE ASK THE STUDENT WAITER FOR YOUR ACCOUNT

Dessert

Baked custard tart with Alexandrina cream & poached dates	\$7.50
Vanilla savarin with strawberry coulis & vanilla ice cream	\$7.50
Cold chocolate soufflé with hazelnut biscotti	\$7.50
Orange & almond pudding with glazed oranges & cardamom anglaise	\$7.50
Selection of cheeses from the trolley	\$9.50

Coffee

Filter coffee (bottomless cup)	\$2.00
Hot chocolate	\$2.50
Espresso	\$2.50
Macchiato	\$2.50
Long black	\$2.50
Flat white	\$2.50
Caffè latte	\$2.50
Cappuccino	\$2.50
Mocha coffee	\$2.50
Chai latte	\$3.00
Irish or liqueur coffee	\$6.90
Tea selection (per pot)	
Tea sachet – English Breakfast, Earl Grey, Peppermint, Camomile	\$2.00
Pickwicks loose leaf – Green, Calm Camomile, English Breakfast	\$2.50

Ports and Liqueurs

We offer a selection of Ports and Liqueurs please ask your waiter