

Entrée and Main Course

	Entree	Main
Soup of the day Your waiter will advise you of today's selection	\$5.50	
Ocean trout croquette on cucumber vichyssoise	\$8.00	
Caramelised onion & Roaring 40's tart with pear & walnut salad	\$7.50	
Vietnamese noodle & smoked chicken salad	\$7.50	\$14.50
Braised duck leg, swiss brown mushroom & spinach risotto with anise glaze	\$8.00	\$15.50
Hand made pappadelle with peas, cos & prosciutto	\$8.00	\$14.50
Roasted lamb rump with green olive & mint dressing on white bean & summer vegetables		\$15.00
Slow braised beef rendang with herb salad & sticky rice		\$14.50
Crispy dukkah crusted pork with sweet & sour capsicums		\$15.00
Market fresh fish of the day Your waiter will describe today's selection		\$16.00

Side Dishes

Mixed baby lettuce salad with mustard dressing	\$4.50
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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

Soaked champagne savarin with roasted peaches	\$6.50
Dark & white chocolate bavaois with espresso syrup	\$6.50
Goats curd tartlet with blackberry & honey ice cream	\$6.50
Ballie brie and lavosh with selected dried fruit	\$8.00

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
Caffé 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

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