



LUNCH MENU

2-Course SET LUNCH Menu \$12.00

Soup OR Appetizer the Day, Select one Main Course

OR

Select one *Main Course* & a *Dessert*

3-Course SET LUNCH Menu \$15.00


Soup OR Appetizer of the Day,

Select one *Main Course* & a *Dessert*

All set menus include a student-concocted Mocktail of the Day

MAIN COURSE


Pasta alle Vongole \$8.00
Clams, fettuccine & cherry tomato

 Spinach Pappardelle \$8.00
Shredded lamb & arrabiata sauce

Duck Leg Confit \$12.00 *(Supplement \$3 for Set Lunch)*
Grilled baby romaine, truffle mash potato & cranberry sauce

Beef Oyster Blade \$14.00 *(Supplement \$3 for Set Lunch)*
Asparagus, potato gratin & beef jus

Catch of the Day \$11.00
Glazed vegetables, potato fondant & garlic cream sauce

King Oyster Mushroom \$8.00 
Carrot puree, daikon, pickle red radish, edamame & vegetables demi-glace

DESSERT

Dan's Ivory Mango \$5.00
White chocolate mango mousse, mango jelly & basil sponge

Warm Lava Cake \$5.00
Poached cherries & homemade ice-cream

Earl Grey Panna Cotta \$5.00
Orange shortbread & seasonal berries

COFFEE & TEA

Selection of Teas \$2.00
English Breakfast, Mint, Darjeeling, Earl Grey, Camomile
& Jasmine Green Tea

Espresso Based Drinks \$2.00
Espresso, Double Espresso, Long Black, Macchiato, Flat White,
Café Latte & Cappuccino

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.

Spicy 

Vegetarian 