

Two Courses \$38 pp

Three Courses \$48pp
(includes espresso coffee or tea)

Entrée

SOUP of the Day

Ask your student waiter for today's flavour

Duck Liver **PATE**

duck liver & orange, toasted brioche

Trio of **CROQUETTES** (VEG)

leek, potato & ricotta, beetroot aioli

Tempura **PRAWNS**

with hot & sour mango dipping sauce

Main

Chargrilled **STRIPLOIN** of beef (LG)

pomme puree, asparagus, baby carrots, bearnaise sauce

Charred **CHICKEN** & Waffle

chicken thighs, cranberry & lemon waffle, tarragon cream sauce

Seared **SALMON** (LG)

crispy skin, coconut polenta, zucchini chips, tropical salsa, lemon & dill crème fraiche

Side Dishes (additional charge \$5)

ROCKET salad, pecorino cheese, balsamic glaze (LG)

Bowl of **FRIES** (LG, DF, VEG)

Dessert

Christmas **PUDDING**

custard & vanilla ice cream

Red Velvet **TRIFLE**

fresh berries, chantilly cream, handmade cone wafers

PAVLOVA (LG)

kiwi fruit, strawberries & vanilla cream

CHEESE Board

A selection of artisan cheeses with accompaniments

LG = Low Gluten VEG = Vegetarian PES = Pescatarian DF = Dairy Free

Please advise the **TEACHER** on duty of any **allergies** or **dietary** requirements. **All** food may have traces of nuts and/or gluten