



Two Courses \$25.00

(entrée, main or main, dessert – both options include tea or coffee)

Three Courses \$35.00

(entrée, main and dessert including tea or coffee)

Entrée

Soup du jour VEG \$8

House Smoked Rainbow **Trout**, \$10
kipfler potato, beetroot chips, horseradish dressing,
& basil oil LG PESC

Lamb **Kofta**, \$10
tabouleh, tahini, & pomegranate molasses

Main

Glazed **Turkey**, seasonal vegetables, sage & onion stuffing, \$18
prosciutto crisp, & Cumberland sauce

Braised **Pork Belly**, celeriac puree, roasted apple, \$18
& port wine jus LG

Pan Fried **Barramundi**, grilled asparagus, black quinoa, \$18
& salsa verde LG PESC

Linguine **Pasta**, broccoli, olives, pinenut relish, \$18
& shaved Pecorino VEG



Dessert

Blood Orange **Semifreddo**, \$10
& chilli citrus salad LG

New York style Baked **Cheesecake**, \$10
& berry sorbet

Christmas Pudding, vanilla bean ice cream, \$10
& brandy custard

Ask our students about the Handcrafted **Chocolates** for sale,
they'll make a nice Christmas gift \$8

Vegetarian/Vegan Options are available upon request.
LG = Low Gluten VEG = Vegetarian V = Vegan PESC = Pescatarian

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



MOCKTAIL of the day \$4
COCKTAIL of the day \$8

Please ask your student waiter
for our daily specials

COCKTAILS \$10

Unusual Negroni
Dry Gin, Aperol Aperitivo, Lillet Blanc.

Mojito
White rum, fresh mint, lime juice,
sugar syrup, soda water.

Whisky Sour
Bourbon whiskey, lemon juice,
maple syrup, egg white.

Midori Splice
Midori Melon Liqueur, Malibu rum,
pineapple juice, cream.

Cosmopolitan
Vodka, Triple Sec, cranberry juice,
lime juice.

Spicy Cucumber and Mint Margarita
Tequila Blanco, Triple Sec,
fresh cucumber and mint, lime,
tabasco, sugar.

WINE GLASS (150ml)/BOTTLE

Taylor Ferguson Brut Cuvée NV \$5 / \$20
John Gehrig Sparkling Merlot \$5 / \$20
2018 Tahbilk Riesling \$5 / \$20
2019 Villa Maria Sauvignon Blanc \$5 / \$22
2018 Dal Zotto Pinot Grigio \$5 / \$25
2018 Tokar Estate Rosé \$5 / \$20
2017 Tokar Estate Carafe and
Tumbler Chardonnay \$5 / \$22
2019 Preece Pinot Noir \$5 / \$20
2015 Schottesbrooke Merlot \$5 / \$22
2018 Preece Heathcote Shiraz \$5 / \$20
2016 Tahbilk Cabernet Sauvignon \$5 / \$22



BEER (bottled)
Cascade Light \$5
Victoria Bitter \$5.5
Crown Lager \$5.5
Corona \$6.5
Coopers Sparkling Ale \$6.5
Mountain Goat Organic Steam Ale \$6.5
James Boags \$6.5
Four Pines Nitro Stout \$6.5
Strongbow Pear Cider \$6.5

APERITIFS (60ml)
Sherry \$5.5
Lillet Blanc \$6
Campari \$6.5
Pimms \$6.5
Pernod \$7

BASIC SPIRITS (30ml)
Scotch \$6
Rum \$6
Brandy \$6
Gin \$6
Vodka \$6
Tequila \$6

PREMIUM SPIRITS (30ml)
Tanqueray Gin \$7
Johnnie Walker Red Scotch \$6.5
Johnnie Walker Black Scotch \$7
Wild Turkey Bourbon \$7
Grey Goose Vodka \$7
Chivas Regal Scotch Whisky \$7.5
Talisker 10 YO Single Malt Whisky \$9.5

SOFT DRINKS
Pepsi Cola \$2.5
Lemonade \$2.5
Lemon squash \$2.5
Lemon Lime and Bitters \$2.5
Coke (No sugar) \$2.5
Ginger Beer (bottle) \$3
Mineral Water (bottle) \$3

JUICES
Orange \$3
Pineapple \$3
Apple \$3
Cranberry \$3