

STUDENT TRAINING RESTAURANTS

CALENDAR 2022 - SEMESTER 2

ST GEORGES

RESTAURAN

THE APPRENTICE

R E S I A U R A N I



Melbourne Polytechnic is a leader in cookery and hospitality training, attracting incredible talent from all over the world. We have two training restaurants in Preston and Prahran where our hospitality and culinary students can refine their craft and show off their skills. We run a range of exclusive events throughout the year, as well as daily set menus and à la carte dining. Come and visit us - our students can't wait to take you on a gastronomic adventure.

ST GEORGES RESTAURANT

St Georges offers fantastic dining in an elegant yet relaxed atmosphere. Enjoy our wonderful service while you tantalise your taste buds with everything from old world classics to cutting edge gastronomy. Our affordable menus change seasonally to ensure the freshest produce.

Our fully licensed restaurant boasts a wide collection of local and international beers and wines.

The restaurant caters for up to 100 guests.

Private functions are available on request.

Bookings are essential.

OPENING HOURS:

Lunch: Wednesday to Friday,

arrival times between 12-1.15pm

Dinner: Thursday,

arrival times between 6.30-7.45pm

Closed to the public on weekends and during student holidays. Private functions are available during these times.

CONTACT:

p: 03 9269 1577

e: stgeorges@melbournepolytechnic.edu.au www.facebook.com/stgeorgesrestaurantMP/

Melbourne Polytechnic Preston Campus, Building K 77 St Georges Road, Preston 3072

EVENTS CALENDAR

HIGH TEAS

On selected services during each semester, treat yourself to a decadent high tea luncheon and indulge in exquisite savouries and pastries prepared by our talented patisserie students.

Date: Friday 21st October Time: 12-12.45pm seating

Cost: \$35

MASTERCHEF DINNER

We are excited to offer a five course dinner featuring the talent, expertise and craft of Richard Maisano, head chef and owner of Masani Italian Dining and Terrace (Carlton).

This masterclass in cuisine will be accompanied with wine, carefully selected to be paired with each course.

Date: Thursday 6th October

Time: 6.00pm arrival for a 6:30pm start

Cost: \$85

COCKTAIL NIGHT

Our Diploma of Hospitality students will tantalise your taste buds with newly created cocktails & mocktails, matched canapés and hors d'oeuvres to the theme provided and prepared by our hospitality students and promise a night of fun and frivolity.

Thursday 27th October Date:

Time: 6.00-8.30pm

Cost: \$35

(Choose 3 of any cocktails available on the night)

WINE APPRECIATION DINNER

You are invited to an evening of festivity, fun and frolics at St Georges Restaurant. The event has been organised and themed by the Diploma of Hospitality students.

Five handpicked wines from leading wineries matched with a five course dinner. Join our students and wine makers as they discuss the wines chosen to pair against the night's fare.

Date: Thursday 17th November

Time: 6.00pm arrival for a 6.30pm start

Cost: \$80



THE APPRENTICE RESTAURANT

The Apprentice Restaurant has undergone a transformation. Visit our dedicated students at our location on High Street, Prahran for a contemporary dining experience. Enjoy a light lunch from our imaginative menu and round it off with a great coffee.

No bookings are required.

Private functions for corporate events, parties and weddings are available. Contact us for more information.

OPENING HOURS:

Wednesday and Thursday, 8am - 2pm

Lunch service 11:30am - 1:30pm

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