

visions

oncampusrestaurant

Dinner Menu



Entrees

Rooftop Honey Glazed Whitestone Halloumi GF V	12.00
Roasted carrots, wild rice, romesco, mandarin	
Risotto with Prawns and Bacon GF	12.00
Bell peppers, arugula salad, crème fraiche	
Roasted Chicken Consommé	10.00
Mushroom tortellini, madeira espuma	
Baharat Roasted Eggplant GF Vegan	12.00
Babaganoush, coconut labne, pomegranate, pistachios	
Cider Braised Pork Belly GF DF	12.00
Waldorf salad, caramelised celeriac puree, apple gastrique	

Main Courses

Slow Cooked Beef Osso Bucco DF	29.00
Marinated mushrooms, Agria galette, bone marrow gremolata crumb, saffron	
Salt-baked Heirloom Beetroot GF Vegan	25.00
Crisp panisse, spiced chickpeas, preserved lemon, beet jam	
Pan Seared Akaroa Salmon GF	28.00
Smoked tomato and corn salsa, leaf spinach, jalapeno corn custard	
Roasted Chicken Ballotine GF	26.00
Cranberry quinoa stuffing, maple peanut glaze, butternut, broccolini, edamame	
Ras el Hanout Grilled Lamb	29.00
Parsnips, lamb shank pastilla, braised Swiss chard, cinnamon jus	

Desserts

Weave Cacao 70% chocolate mousse  and Vegan option available	12.00
Coconut sorbet, orange, passionfruit pearls, Brazil nut crumble	
Salted Caramel Bavarian cream 	10.00
Steamed ginger sponge, poached pear, caramel, walnut	

Drinks [see wine list for full selection]

Dessert Wine & Muscat

75ml glass bottle

De Bortoli Botrytis Semillon (New South Wales)	8.50	37.50
Deep golden colour. Notes of citrus, peach, pear, nectarine and honey with attractive oak aromas combined with a slight touch of refreshing acidity gives this wine a beautifully balanced and lingering finish.		

De Bortoli Show Liqueur Muscat

 (Australia)

60ml glass

10.00

A multiple gold-medal winner; intense aromas of raisin, fig and spice with underlying florals, vanillin oak and a lingering finish.

Port, Cognac & Whisky

Taylors Tawny Port	9.00
Remy Martin VSOP Cognac	16.00
Dalmore 12yr Scotch Whisky	15.00

Liqueurs

All liqueurs and liqueur coffees served as doubles unless otherwise requested	9.50
Kahlua, Grand Marnier, Drambuie, Galliano, Cointreau, Baileys	

C4 Coffee

Filter Coffee	2.00
Espresso, Long Black	4.00
Cappuccino, Flat White, Latte,	4.50
Hot Chocolate, Mochaccino	

Dilmah Leaf Tea

Earl Grey,	3.50
English Breakfast,	
Jasmine Green, Peppermint	

Thank you for supporting our students in training.
We appreciate any feedback on your experience.
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