

visions

oncampusrestaurant

Dinner Menu

Thank you for supporting our students in training.
We appreciate any feedback on your experience.
ALL PRICES ARE GST INCLUSIVE.



Starters

- Nori Wrapped Tempura Salmon** **GF** **DF** **V** Option - Tofu 10.00
Tomato chilli jam, salad of cucumber, radish, lychee and coriander
- Crispy Kimchi Pancake** **GF** **DF** **V** 9.00
Marinated tofu, spiced pumpkin, tahini 'mayonnaise
- Smoked Duck Salad** **GF** Option 10.00
Duck liver pate, goats cheese, hazelnut dukkah, pickled cherries
- Pan seared Scallops and chorizo bruschetta** 10.00
Mango salsa, coriander crema, rocket salad
- Sweetcorn Soup** **GF** **VE** Option 9.00
Smoked chicken quesedilla, blackened corn salsa, chipotle oil, spiced popcorn

The Main Event

- Grilled Angus Beef Sirloin** 26.00
Dauphine potatoes, roasted garlic butter, vine tomato, spring onion puree, red wine jus
- Slow Cooked Canterbury Lamb Rump** **DF** 26.00
Spiced kofta, chickpea puree, grilled vegetables, cous cous, pomegranate molasses
- Steamed Fillet of Sole filled with Prawns** **GF** Option 23.00
Ginger carrot dumpling, charred broccolini, eggplant relish, miso butter sauce
- Cider Braised Pork Belly** **GF** 24.00
Roasted sweet potato, warm salad of caramelised apples, celery, candied walnuts and crispy black pudding, cider jus
- Scallopine of Chicken** 23.00
With sage brown butter, dauphinoise potato, caponata, zucchini galette
- Pecorino and Thyme Sfornato** **VE** **GF** Option 20.00
Italian flan with mushroom, barley and artichoke sauté, basil and pinenut dressing, truffled puff pastry

To Finish

- Coconut Panna Cotta** **GF** 9.00
Strawberry and ginger compote, hokey pokey, chantilly cream
- Chocolate and Caramel Tart** **VE** 9.00
Blood orange sorbet, orange segments, chocolate run outs, caramel sauce

Drinks [see wine list for full selection]

- Dessert Wine & Muscat** 150ml glass bottle
- Loueblock Sweet Moscato** (Marlborough) 8.50 37.50
Gentle aroma of sloe berries and dried fruit with creamy apple pie, honey, rosewater and mandarin. Its crisp acidity ensures a clean, lively finish.

- De Bortoli Show Liqueur Muscat** (Australia) 10.00
(60ml glass)
- A multiple gold-medal winner; intense aromas of raisin, fig and spice with underlying florals, vanillin oak and a lingering finish.

Port, Cognac & Whisky

- Barros Tawny Port** 8.00
- Remy Martin VSOP Cognac** 15.00
- Dalmore 12yr Scotch Whisky** 14.00

Liqueurs

- All liqueurs and liqueur coffees served as doubles unless otherwise requested 8.00
Kahlua, Grand Marnier, Drambuie, Galliano, Tia Maria, Cointreau, Baileys

C4 Coffee

- Filter Coffee** 2.00
- Espresso, Long Black** 3.00
- Cappuccino, Flat White, Latte,** 3.50
- Hot Chocolate, Mochaccino**

Dilmah Leaf Tea

- Earl Grey,** 3.00
- English Breakfast,**
- Jasmine Green, Peppermint**

GF Gluten Free **DF** Dairy Free **V** Vegan **VE** Vegetarian. Eftpos, visa and mastercard accepted.

We appreciate the continuing support of Hancocks Wines & Spirits NZ in the training of our hospitality students.