

visions

oncampus**restaurant**

Dinner Menu

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



Entrees

Rooftop Honey Glazed Whitestone Halloumi GF V	10.00
Salt baked carrots, wild rice, Romesco sauce, mandarin	
Baharat Roasted Eggplant GF Vegan	10.00
Chickpea puree, pomegranate molasses, pistachio, coconut labne	
Risotto of Caramelised Ham Hock GF	10.00
Green pea pesto, crème fraiche, preserved lemon	
Prawn, Tomato and Lemongrass Consommé GF DF	10.00
Poached prawns, confit tomatoes, kaffir lime	
Kombu Cured Market Fish GF DF	10.00
Nori wafer, ginger ponzu dressing, avocado, fennel, radish, grapefruit	

Main Courses

Beef Osso Bucco	26.00
Marinated mushrooms, agria potato galette, bone marrow crumb, saffron aioli	
Black Garlic Panisse GF Vegan	22.00
Salsa verde, confit celeriac, shallot, kale	
Pan Seared Akaroa Salmon GF	27.00
Sweetcorn, baby gem, cloudy bay clam and herb vinaigrette	
Roasted Chicken Ballotine GF	25.00
Cranberry quinoa stuffing, chilli peanut caramel, butternut, broccolini, edamame	
Spice Rubbed Lamb Short Loin	29.00
Parsnips, lamb shank pastilla, chilli apricot chutney	

Desserts

55% Chocolate Chantilly GF Vegan	10.00
Pear, ginger, hazelnut, cocoa nib, chocolate sorbet	
Rum Roasted Pineapple V	10.00
Coconut tres leche pudding, passionfruit ice cream, meringue	

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		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		9.00
Kahlua, Grand Marnier, Drambuie, Galliano, Cointreau, Baileys		

C4 Coffee		Dilmah Leaf Tea	
Filter Coffee	2.00	Earl Grey,	3.00
Espresso, Long Black	3.50	English Breakfast,	
Cappuccino, Flat White, Latte,	4.00	Jasmine Green, Peppermint	
Hot Chocolate, Mochaccino			