

visions

oncampus**restaurant**

Lunch Menu



Ara

Institute of Canterbury

Ara rau, taumata rau

Lunch Menu

Mediterranean lamb burger 14.00

Layered with lettuce, tomato and tzatziki, accompanied by hand-cut fries and aioli.

Pork tacos 14.00

Slow braised pulled pork, served in a tortilla with coleslaw and spicy apple chutney.

Vegan option – Shredded spiced jack fruit

Goats cheese tart 12.00

Served with pickled beetroot, dressed rocket, mint and walnuts. *Vegetarian*

Sticky Korean fried chicken 12.00

Served on dressed Asian greens.

Vegan option – Korean fried cauliflower, with vegan aioli.

Fettucine 12.00

With smoky bacon, pea pesto, a hint of chilli, wilted greens and shaved pecorino.

Shakshuka 12.00

Poached eggs in a North African tomato and capsicum sauce, with Moroccan salad and house-made flat bread. *Vegetarian*

Sides 5.00

Hand-cut fries served with aioli and tomato sauce. *Vegetarian*

Dessert 7.00

Mango and ginger cheesecake served with a raspberry coulis, passionfruit, Chantilly cream and chocolate strands. *Vegetarian*

C4 Coffee

Filter Coffee 2.00

Espresso, Long Black 3.50

Cappuccino, Flat White, Latte, 4.00
Hot Chocolate, Mochaccino

Dilmah Leaf Tea

Earl Grey, English Breakfast, 3.00
Jasmine Green, Peppermint

Juice

Cranberry, Orange, 3.50
Pineapple, Tomato

Soft Drinks

Coke, Sprite, L&P, Diet Coke, 3.50
Ginger Ale, Soda, Tonic

Bottled Drinks

McCoy Organic Juices 4.00
Apple and Feijoa/Apple, Orange and Mango/Apple/
Sparkling Apple and Blackcurrant

Bundaberg Soft Drinks 4.00
Ginger Beer, Peach, Passionfruit

All Good Organics 4.00
Sodas – Karma Cola, Lemmy Lemonade

Remedy 4.00
Kombuchan Raspberry Lemon

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

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