

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.



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	
A multiple gold-medal winner; intense aromas of raisin, fig and spice with underlying florals, vanillin oak and a lingering finish.	(60ml glass)	
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		Dilmah Leaf Tea	
Filter Coffee	2.00	Earl Grey,	3.00
Espresso, Long Black	3.00	English Breakfast,	
Cappuccino, Flat White, Latte,	3.50	Jasmine Green, Peppermint	
Hot Chocolate, Mochaccino			

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.