

# 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

<b>New Zealand Green Shell Mussels</b>	10.00
Garlic cream sauce, parmesan and prosciutto crumb, garden leaves, lemon pearls	
<b>Crispy Kimchi Pancake</b> GF DF V	9.00
Marinated tofu, gochujang pumpkin, tahini 'mayonnaise'	
<b>Honey Glazed Smoked Duck</b> GF DF	10.00
Satay sauce, cucumber, pickled shallots, rice cracker, kaffir lime	
<b>Cheure Cheesecake</b> VE	9.00
Raw, roasted and marinated beetroot, goats cheese, hazelnuts, watercress, fig jam	
<b>Leek and Potato Soup</b> GF	9.00
Smoked Akaroa salmon, crispy leeks, potato salad, chive oil	

## The Main Event

<b>Slow Cooked Beef Cheek</b> GF	26.00
Five textures of cauliflower, chilli and cacao sauce, pomegranate	
<b>Spice Rubbed Lamb Short Loin</b> GF	26.00
Butternut dhal, onion bhaji, tamarind jus, coriander labneh	
<b>Steamed Fillet of Sole filled with Prawns</b>	23.00
Ginger carrot dumpling, charred broccolini, eggplant relish, prawn bisque	
<b>Cider Braised Pork Belly</b> DF	25.00
Sweet potato, crisp black pudding, apple chutney, Waldorf style salad, cider jus	
<b>Supreme of Chicken 'Sous-Vide'</b> DF	23.00
Soba noodles, Asian style chicken consommé, gai lan, shitake mushrooms	
<b>Pecorino and Thyme Sfornato</b> VE	20.00
Mushroom, barley and artichoke sauté, basil and pinenut dressing, truffled puff pastry	

## To Finish

<b>Warm Sticky Date Pudding</b> GF	9.00
Whisky caramel sauce, pistachio tuille, oranges, vanilla cream	
<b>Lemon Brûlée Tart</b>	9.00
Cinnamon sable, blueberry compote, meringue textures, mascarpone	

## Drinks [see wine list for full selection]

### Dessert Wine & Muscat

<b>Loueblock Sweet Moscato</b> (Marlborough)	150ml glass	bottle
Gentle aromas of sloe berries and dried fruit with creamy apple pie, honey, rosewater and mandarin. Its crisp acidity ensures a clean, lively finish.	8.50	37.50

### De Bortoli Show Liqueur Muscat (Australia)

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

10.00  
(60ml glass)

### Port, Cognac & Whisky

<b>Taylors Tawny Port</b>	8.00
<b>Remy Martin VSOP Cognac</b>	15.00
<b>Dalmore 12yr Scotch Whisky</b>	14.00

### Liqueurs

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

### C4 Coffee

<b>Filter Coffee</b>	2.00
<b>Espresso, Long Black</b>	3.00
<b>Cappuccino, Flat White, Latte,</b>	3.50
<b>Hot Chocolate, Mochaccino</b>	

### Dilmah Leaf Tea

<b>Earl Grey,</b>	3.00
<b>English Breakfast,</b>	
<b>Jasmine Green, Peppermint</b>	

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.