

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

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

The Main Event

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

To Finish

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

Drinks [see wine list for full selection]

Dessert Wine & Muscat	150ml glass	bottle
Loueblock Sweet Moscato (Marlborough)	8.50	37.50
Gentle aromas 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

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	8.00
Kahlua, Grand Marnier, Drambuie, Galliano, 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.