



**\$64.95**

BEVERAGES, TAXES AND GRATUITIES  
NOT INCLUDED.  
WE INVITE YOU TO CHOOSE ONE ITEM  
FROM EACH COURSE

FOR YOUR CONVENIENCE, WE ACCEPT  
DIRECT DEBIT, VISA & MASTERCARD



**WELCOME**

THE CLASSROOM RESTAURANT  
OPERATES COMPLETELY BY THE HARD  
WORK AND DEDICATION OF THE  
PROFESSIONAL COOK  
TWO (PC2) APPRENTICES. WE THANK  
YOU FOR YOUR PATIENCE AND  
UNDERSTANDING WHILE THEY ARE  
LEARNING VALUABLE INDUSTRY SKILLS  
AND ASSURE YOU THAT WE WILL DO OUR  
UTMOST TO MAKE YOUR EXPERIENCE A  
PLEASANT AND MEMORABLE ONE.

**THANK YOU**

**GROUP MENU #1**



**POTATO AND LEEK TORTELLINI (V)**

*TOMATO RELISH,  
CONFIT GARLIC BEURRE BLANC  
HERB OIL*

OR

**SMOKED SALMON TARTARE**

*FRISÉE, SEED CRACKER,  
OLIVE & CAPER VINAIGRETTE,  
MUSTARD CREAM SAUCE*



**GRILLED BABY GEM LETTUCE (V)**

*CORNBREAD CROUTON  
GARLIC EMULSION,*

OR

**PACIFIC SPOT PRAWN BISQUE**

*CARMELIZED APPLE FOAM,  
BUTTER POACHED PRAWNS,  
FRESH CHIVES*



**WILD MUSHROOM GNOCCHI  
PIEDMONTESE (V)**

*PARMESAN REGGIANO FOAM,  
CANDIED PECANS,  
SAGE CREAM*

OR

**SEED CRUSTED ALBACORE TUNA**

*YAM AND GINGER PURÉE,  
CURRY VINAIGRETTE*

OR

**BUTTER BASTED SIRLOIN STEAK**

*POTATO TERRINE,  
CAULIFLOWER FONDUE, MUSHROOM  
BORDELAISE SAUCE*



**VANILLA CRÈME BRÛLÉE**

*ALMOND & APRICOT BISCOTTI*

OR

**CHOCOLATE HAZELNUT TERRINE**

*DARK CHOCOLATE HAZELNUT TERRINE,  
FEUILLETINE, RASPBERRY*

