

\$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



POTATO AND LEEK RAVIOLI

*TOMATO RELISH,
CONFIT GARLIC BEURRE BLANC
HERB OIL*

OR

SMOKED SALMON TARTARE

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




PACIFIC SPOT PRAWN BISQUE

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

OR

GRILLED BABY GEM LETTUCE

*BROWN SUGAR CURED BACON,
CORNBREAD CROUTON
GARLIC EMULSION,*



SEED CRUSTED ALBACORE TUNA

*YAM AND GINGER PURÉE,
CURRY VINAIGRETTE*

OR

PESTO CRUSTED LAMB SIRLOIN

*POTATO TERRINE,
CAULIFLOWER FONDUE,
BORDÉLAISE SAUCE*

OR

WILD MUSHROOM GNOCCHI

PIEDMONTESE

*PARMESAN REGGIANO FOAM,
CANDIED PECANS,
SAGE CREAM*



VANILLA CRÈME BRULEE

ALMOND & APRICOT BISCOTTI

OR

CHOCOLATE HAZELNUT TERRINE

*DARK CHOCOLATE HAZELNUT TERRINE,
FEUILLETINE, RASPBERRY*

