

visions

oncampus**restaurant**

Dinner menu



Starters

Hot Smoked Salmon (Gluten Free)	\$10.00
With flash roasted tomatoes, a warm potato, baby greens and caper salad.	
Moroccan Spiced Lamb (Gluten Free)	\$10.00
Served with a garden salad and a minted yoghurt dressing.	
A Trio of Classics	\$10.00
Traditional chicken liver pâté, shrimp cocktail and melon cocktail.	
Dory Fillet	\$9.00
Coated in a spiced chickpea batter and fried, served with red pepper salsa and green salad.	
Caramelised Onion & Feta Tartlet (Vegetarian)	\$9.00
With fresh basil leaves, oven roasted tomatoes and drizzled with balsamic and avocado oil.	
Soup of the Day	\$7.00
Served with warmed bread.	

Mains

Grilled Ribeye Steak	\$24.00
On Delmonico potatoes and sautéed spinach. With a choice of garlic butter, green peppercorn, mushroom or port wine sauce.	
Seared Akaroa Salmon	\$24.00
On Hokkien noodles, pak choy and mushrooms, with a chilli, ginger and lime dressing.	
Chicken Piccata	\$22.00
Parmesan and egg battered chicken on angel hair pasta tossed through a tomato and basil sauce, with ribbon vegetable. <i>Ask your waitperson for today's vegetarian alternative.</i>	
Baked Pork Cutlet (Gluten Free)	\$23.00
On sautéed potatoes and curried slaw with a light cream, mustard and cider sauce.	
Risotto (Vegetarian)	\$18.00
A classic Italian risotto, cooked to order, with roasted pumpkin and peas, finished with parmesan shavings and avocado oil.	

ONE ACCOUNT PER TABLE; EFTPOS, VISA AND MASTERCARD ACCEPTED.

WE APPRECIATE THE CONTINUING SUPPORT OF HANCOCKS WINES & SPIRITS NZ IN THE TRAINING OF OUR HOSPITALITY STUDENTS.

Desserts

Spiced Steamed Pudding	\$9.00
Rooftop honey pudding with macerated oranges, and mascarpone crème.	
Chocolate Brownie	\$9.00
Valrhona chocolate brownie with mocha mousse and a spiced crumb.	
Citrus and Cointreau Mousse (Gluten Free)	\$9.00
Served with caramelised strawberries and vanilla meringue.	

Drinks

Dessert Wine & Muscat	75ml Glass	375ml Bottle
Brookfields 'Indulgence' Viognier (Hawkes Bay)	\$8.50	\$37.50
Ripe honey, nectar and apricot flavours with a mouth feel that is sweet, rich and rewarding, enlivened by a zingy acidity, resulting in a clean finish.		
De Bortoli Show Liqueur Muscat (Australia)	60ml Glass	\$10.00
A multiple gold-medal winner; intense aromas of raisin, fig and spice with underlying florals, vanillin oak and a lingering finish.		
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

Filter Coffee	\$2.00	Long Black	\$3.00
Cappuccino	\$3.50	Latte	\$3.50
Flat White	\$3.50	Espresso	\$3.00
Mochaccino	\$3.50	Hot Chocolate	\$3.50

Dilmah Leaf Tea

English Breakfast, Earl Grey, Jasmine Green, Peppermint Infusion **\$3.00**



Harakeke

Painted by Tony Tikao

Harakeke, or flax, has been used for centuries to make food, clothing, footwear, fishing cords, nets and snares, shelter and carry bags. Herekeke is a strong, resilient, versatile plant, magnificent in its form. Our students come to CPIT where we nurture them and watch them grow. Just like Harakeke they gain strength and resilience that ensures they excel into the future.

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