

visions

oncampusrestaurant

Dinner Menu



Entrees

Rooftop Honey Glazed Whitestone Halloumi GF V	10.00
Salt baked carrots, wild rice, Romesco sauce, mandarin	
Baharat Roasted Eggplant GF Vegan	10.00
Chickpea puree, pomegranate molasses, pistachio, coconut labne	
Risotto of Caramelised Ham Hock GF	10.00
Green pea pesto, crème fraiche, preserved lemon	
Prawn, Tomato and Lemongrass Consommé GF DF	10.00
Poached prawns, confit tomatoes, kaffir lime	
Kombu Cured Market Fish GF DF	10.00
Nori wafer, ginger ponzu dressing, avocado, fennel, radish, grapefruit	

Main Courses

Beef Osso Bucco	26.00
Marinated mushrooms, agria potato galette, bone marrow crumb, saffron aioli	
Black Garlic Panisse GF Vegan	22.00
Salsa verde, confit celeriac, shallot, kale	
Pan Seared Akaroa Salmon GF	27.00
Sweetcorn, baby gem, cloudy bay clam and herb vinaigrette	
Roasted Chicken Ballotine GF	25.00
Cranberry quinoa stuffing, chilli peanut caramel, butternut, broccolini, edamame	
Spice Rubbed Lamb Short Loin	29.00
Parsnips, lamb shank pastilla, chilli apricot chutney	

Desserts

55% Chocolate Chantilly  <small>Vegan</small>	10.00
Pear, ginger, hazelnut, cocoa nib, chocolate sorbet	
Rum Roasted Pineapple 	10.00
Coconut tres leche pudding, passionfruit ice cream, meringue	

Drinks [see wine list for full selection]

Dessert Wine & Muscat

75ml glass bottle

De Bortoli Botrytis Semillon (New South Wales)	8.50	37.50
Deep golden colour. Notes of citrus, peach, pear, nectarine and honey with attractive oak aromas combined with a slight touch of refreshing acidity gives this wine a beautifully balanced and lingering 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

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	9.00
Kahlua, Grand Marnier, Drambuie, Galliano, Cointreau, Baileys	

C4 Coffee

Filter Coffee	2.00
Espresso, Long Black	3.50
Cappuccino, Flat White, Latte,	4.00
Hot Chocolate, Mochaccino	

Dilmah Leaf Tea

Earl Grey,	3.00
English Breakfast,	
Jasmine Green, Peppermint	

Thank you for supporting our students in training.
We appreciate any feedback on your experience.

ALL PRICES ARE GST INCLUSIVE.



Ara is a Business Division of Te Pūkenga – New Zealand Institute of Skills and Technology.

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