

Dine

at MIT



Entree \$9

Miso-Glazed New Zealand King Salmon
with wasabi pea purée and pickled daikon

Kumara, Horopito and Coconut Soup

Dessert \$8

Whittaker's Blondie Panna cotta tart
with blackberry mascarpone cream and pear compote

Apple mille-feuille
with raspberry taffy

Mains \$15

Beef cheek
with pomme anna potato, field mushroom sauté
and horseradish-scented greens

Chicken dumplings
with chill oil and Asian style vermicelli salad

Tofu skin
stuffed with spinach, pumpkin and black sesame

Beverages

Local Beer \$6
Imported Beer \$7
Spirits w mixer \$8
Wine - see menu

Coffee Tea \$3
Smoothie \$5
Soda Spritzer \$5
Fresh Juice \$5

Food Allergies

Management advises that food prepared here at DINE may contain or have come in contact with peanuts, tree nuts, soybeans, milk, eggs, wheat, shellfish or fish. Please ask our staff about the ingredients in your meal before placing your order.

At busy times your food may take a little bit longer to reach your table. Your food is being freshly prepared by our students with a lot of love thrown in for good measure. Please sit back, relax and enjoy!

