

# THURS & FRI Q3

PRESENTED BY DIPLOMA IN CULINARY & SERVED BY FOOD & BEVERAGE LEVEL 3&4

## ENTREE - TAHUA TINA

CRISPY SQUID	\$7.50
PUMPKIN GNOCCHI	\$7.50

## MAINS - TAHUA TINA

PAN-FRIED FISH	\$10.50
SOUS VIDE LAMB RUMP	\$10.50
RED THAI CHICKEN CURRY	\$10.50

## DESSERTS - PURINI REKA

MANGO PANNA COTTA	\$5.50
STICKY DATE PUDDING	\$5.50

### FOOD ALLERGY?

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.

As indicated below these meals may be served as  
(GF) = Gluten Free, (V) = Vegetarian

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!

## FROM THE BAR

Affogato

Smoothies

Spritzers

ALL \$5

Soda

\$3.50

Tea & Coffee  
\$3

0% Cocktails

\$6

Spirits

\$6

Local Beer

\$5

Specialty  
/import beer

\$6

WANT TO SEE  
MORE? ASK YOUR  
SERVER FOR A  
DRINKS MENU