



Cilantro Restaurant Term 3 Menu 2026

Entrees

Parpardelle, mushroom ragù, parmesan, herb pangrattato (v)

French Onion soup, gruyere croutons

Tempura Prawns (A), avocado mousse, pickled daikon, chilli aioli

Mains

Goats cheese soufflé, ratatouille, Salsa Verde, olive crumb (v)

Braised Beef short rib a la Bourguignonne, Paris mash

Baby Barramundi (A), Saffron Fregola Sarda, Buttered Leeks, Beurre Blanc

Desserts

Crème Caramel, Praline ice cream

Chocolate crêpes, passionfruit coulis, toasted almonds

Assortment of selected cheese, Lavosh, dried fruits

(V) – Vegetarian

(A) – Seafood sourced from Australia

3 Course menu - \$55pp

We kindly ask that guests at each table order a **variety of entrees, main courses & desserts from the menu. This will enable the cookery students to prepare & serve all the menu items as it is part of their assessment.*