

ZEST

r e s t a u r a n t

Entrée

Prawn gambas, cannellini bean and fennel fricassee, dill

Pork fillet, honey braised radicchio, Guinness mustard, parsley oil

Main Course

Porterhouse, parsnip puree, field mushroom, rosemary jus, sorrel

Gnocchi, maple pumpkin, burnt butter sauce, sage, aged cheddar

Sides Dishes \$4

Bowl of chips / Garden salad

Dessert

Choc-chip cookie, nutella semifreddo & orange sryup

Bruleé of the day, ask staff for todays option

Semester 2 Menu 2026

*To meet student training outcomes,
we ask our guests to vary their selections when ordering.*

\$45

OFFICIAL