

ZEST

r e s t a u r a n t

Entrée

Prawn gambas, cannellini bean and fennel fricassee, bisque, dill

Cauliflower, Pangrattato, green romesco, petit salad

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

Main Course

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

Pan roasted barramundi, puttanesca, sweet potato fondant, basil oil

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

Sides Dishes \$4

Bowl of Chips or Garden Salad

Dessert

Poached pear, ginger tea cake, anglaise

Choc-chip cookie, nutella semi freddo, orange sryup

White chocolate Bruleé, honey oat crumb, raspberry sorbet

Semester 2 Menu 2026

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

OFFICIAL