



QT on the Harbour is open again!

Let Quality Training & Hospitality College’s talented cookery students give you a fine dining experience to be remembered.

These impressive students are ready to showcase their skills. Let them present to you, a range of delicious dishes which speak to their passion for the culinary arts.

On the Menu

1 Course.....	\$15
2 Courses.....	\$20
3 Courses.....	\$25

Opening Times

Each Wednesday and Friday from October 18th til December 8th
From 11:30am - 2:00pm

BOOKINGS ESSENTIAL

Phone 0409 659 933 to reserve a table
or email cornelia@qthc.edu.au

Ask us about our functions brochure!



Menu

STARTERS

Searched scallops with mixed sprout salad and butternut squash puree

Char-grilled kangaroo salad with sweet potato crisps, pickled beets and salsa al rafano

Dukkah dusted haloumi with cherry tomatoes, wild rocket and a balsamic glaze

MAINS

Honey glazed salmon with stir fried rice vermicelli and Asian greens

Walnut crusted pork tenderloin with bourbon mustard sauce and apple and fennel salad

Gnocchi Italian with pesto, asparagus and green peas (v)

DESSERTS

Yoghurt and mango cheesecake with a white wine jelly

Rose vacherin with Chantilly cream, seasonal berries, and pistachios

Cardamom and vanilla flan de cajeta

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