

# Fountains Restaurant

Est. 1982

## Light Luncheon

### Main

Served with an individually dressed side salad

Tomato soup with crème fraiche and Italian herbs (V) (GF)

Roast beef and rocket open sandwich with seeded mustard (\*\*)

'Croque Monsieur' – Classic French toasted ham and Gruyere cheese sandwich (\*\*)

'Shadows of Blue' tart with red onion jam (V)

Herbed rice patty with layered roasted vegetables, garlic aioli on a toasted roll (V)

Mushroom, slow roasted Roma tomato, bocconcini and basil pizza (V)

Tikka chicken, baby spinach, pumpkin and mozzarella pizza

Thyme scented flathead in kataffi pastry with chilli citrus salad

### Dessert

Selected from the presentation table

Citrus curd tartlet

Cinnamon plum cake with white chocolate and sweet basil syrup

Paris-Brest with Cointreau crème pâtissière

Fresh seasonal fruits in a sparkling wine jelly (GF)

To enable the learning outcomes of our students, we ask that you vary your selections. A maximum of 50% of any one item at each table.

**Our food safety practices do not allow takeaway food**



## Light Luncheon

Two courses – \$18

(V) - Vegetarian  
(GF) - Gluten free  
(\*\*) - Can be modified to suit  
gluten free

All prices GST inclusive

Term 1 - 2010