

Visions on Campus Restaurant offers Christchurch diners a unique and memorable dining experience, while participating in the training of our future chefs, hotel managers and restaurant staff. Our restaurant offers both casual and formal dining with a host of interesting menus to tempt your palate.

Students in our Cookery and Hospitality programmes are required to work in the restaurant as part of their training assessment. All service is closely supervised by professional staff.

Our opening times are scheduled to suit the teaching and assessment requirements – we are not open every day. Therefore reservations are essential.

We hope you enjoy dining at Visions on Campus Restaurant.



menu



visions  
campusrestaurant

# Breakfast

## Pancakes \$8.00

Served with berry compôte, whipped butter and maple syrup.

## Spanish Omelette<sup>Veg, GF</sup> \$7.00

Three egg omelette with sautéed onions, diced tomato and red pepper.

## Eggs Florentine<sup>Veg</sup> \$8.00

Two lightly poached eggs and wilted spinach on an English muffin with creamy Mornay sauce.

## Eggs Benedict \$10.00

English muffin, grilled ham, two lightly poached eggs, topped with Hollandaise sauce.

## Toasted Muesli<sup>Veg</sup> \$6.00

Served with a dried fruit compôte and Greek yoghurt.

## Continental \$6.50

Toast or croissant with preserves, served with your choice of orange or tomato juice and tea or coffee.

## All Day Breakfast \$12.00

Sausages, streaky bacon, hash brown, mushrooms, grilled tomatoes and toasted ciabatta with two eggs – scrambled, poached or fried.

We use free range eggs.

Veg = Vegetarian GF = Gluten Free

C4 filter coffee or Dilmah leaf tea included with above meals.

## Freshly Baked Muffin \$2.50

## Thick Slice Toast or Croissant with Preserves \$3.50

Wholemeal or gluten free toast also available.

## Coffee

Espresso	\$2.50	Caffe Latte	\$3.00	Cappuccino	\$3.00
Long Black	\$2.50	Flat White	\$3.00	Hot Chocolate	\$3.00
Macchiato	\$2.50	Filter Coffee	\$2.00	Mochaccino	\$3.50

## Dilmah Leaf Tea \$3.00

Ceylon Supreme	Earl Grey	Green	Peppermint Infusion
----------------	-----------	-------	---------------------

## Juices

Orange Juice	\$2.50	Tomato Juice	\$2.50	Organic Juices	\$3.00
--------------	--------	--------------	--------	----------------	--------

# Lunch

## Soup of the Day \$6.00

With warmed bread.

## Tortilla Wrap<sup>Vegan</sup> \$8.00

Falafel and avocado wrap served with tabbouleh and Romesco dip.

## Classic Toasted BLT \$7.00

Crispy bacon, lettuce, tomato and mayonnaise with thick slice toast and fries.

## Open Steak Sandwich \$12.00

Char-grilled medium rare rib eye steak on thick slice toast, onion marmalade, shredded iceberg lettuce, tomato and fries.

## Mediterranean Bruschetta<sup>Veg</sup> \$10.00

Garlic brushed bruschetta, finished with bocconcini, aubergine and tomato relish. Served with a green salad.

## Greek Salad<sup>Veg, GF</sup> \$8.00

Dressed mixed leaves with feta, tomatoes, cucumber, red onion and Kalamata olives.

## Spiced Chicken Salad \$8.00

Cajun spice chicken fillet on an orzo salad with mango puree.

## Hot Smoked Akaroa Salmon<sup>GF</sup> \$10.00

On baby salad leaves with kumara shavings and lemon dill mayonnaise.

## Asian Style Noodles<sup>Veg</sup> \$10.00

Served with wontons, coriander and vegetable broth.

## All Day Breakfast \$12.00

Sausages, streaky bacon, hash brown, mushrooms, grilled tomatoes and toasted ciabatta with two eggs – scrambled, poached or fried.

We use free range eggs.

Veg = Vegetarian GF = Gluten Free

## Sides \$3.00

Garden Salad – Fries

## Chocolate Mud Cake \$4.50

With raspberry coulis and Chantilly cream.

## Almond & Blueberry Cake<sup>GF</sup> \$4.50

With cream cheese frosting and vanilla orange compôte.