

# SOUTHBANK RESTAURANT

## *Lunch Menu*

SEMESTER 2, 2010

2 COURSES \$19.50, 3 COURSES \$24.50

Fresh baked bread

### Entrée

Baked eggplant and ricotta formato  
*with roasted tomato sauce*

Minestrone soup  
*accompanied with cheesy herb bread*

Spaghetti carbonara

Chef's salad

### Main course

Steamed Atlantic salmon  
*served with sweet potato mash, snow peas and salsa verde*

Sirloin steak  
*with Bordelaise sauce, shoestring fries and watercress and char  
grilled vegetables*

Chicken Breast with camembert, prosciutto and sage  
*served with turned potato and green bean with Hollandaise  
sauce*

Chef's vegetarian special of the day

### Dessert

Tiramisu

Baked lemon tartlets  
*with blueberry and vanilla ice cream*

Parisian Crepes  
*with a mixed berry compote served with crème fraiche*

Gateau of the Day

### Coffee and tea

Additional charges for special coffees

***One account per table, student waiter will present the  
account to your table***