



Mayi Nganyjal RESTAURANT

— 'Place of Food' ————



Mayi Nganyjal HOSPITALITY TRAINING RESTAURANT

Here, our students refine their skills in a real-world setting, dedicated to providing you an exceptional dining experience. Please note that seating may be limited, and minor mishaps might occur as this is a training restaurant.

Thank you for supporting the next generation of hospitality professionals. We trust you will enjoy your dining experience with us.

North Regional TAFE



Mayi Nganyjal RESTAURANT



STARTER PLATE

GASPACHO SHOT – MUSHROOM ARANCINI-PRAWN AND MELON COCKTAIL

(S)

(Melon and cucumber cocktail for Vegetarian)

(V) (GF)

MAIN COURSE

SOUS VIDE SIRLOIN STEAK WITH BEARNAISE SAUCE

Finished on the char-grill served with honey carrots, potato frittata and Asparagus

(M) (GF)

CHAR GRILLED WATERMELON

With balsamic glaze, Persian Fetta, and a salad of Mint & (V) (GF) Rocket



GLAZED PEAR MOUSSE CAKE

(V) (GF)

Served with Mango and Raspberry Coulis

Contains Meat (M) Contains Seafood (S) Suitable for Vegetarian (V) Gluten Free (GF)

•••\$28 per person•••

Mayi Nganyjal R E S T A U R A N T



MOCKTAIL Nojito Mango or Strawberry Mocquiri Pine/Apple Sunrise	\$4.00
MILKSHAKE Chocolate Vanilla	\$4.00
SMOOTHIE Strawberry Mango	\$4.00
FRESH JUICE Juice of the day Please ask wait staff for juice of the day*	\$4.00
SOFT DRINK Coke Diet coke Lemonade Soda water Lemon, lime and bitters Soda, lime and bitters	\$3.00

Mayi Nganyjal R E S T A U R A N T

BEVERAGE MENU

COFFEE	
Espresso	\$2.50
Ristretto	\$2.50
Short Macchiato	\$2.50
Piccolo	\$3.00
Long Black	\$3.00
Latte	\$3.50
Flat white	\$3.50
Cappuccino	\$3.50
Mocha	\$3.50
Hot chocolate	\$3.50
	\$4.00
Iced coffee	\$4.00
Iced chocolate	Ţ 1 .00
TEA	\$3.00
	75.00
English Breakfast Green	
Peppermint	
ALTERNATIVE MILKS	\$0.50
Almond	ఫυ. 50
Oat	
Soy	

