SILVER SERVICE

DEGUSTATION
7 Course Set Menu with Paired Wines
Traditional Italian Menu
Tables of 8 Only • $10 per person
As our Degustation is a set menu designed around our curriculum, unfortunately we cannot cater to dietary requirements or accept bookings for anybody under 18.

Wednesday • 8 March Thursday • 9 March

FINE DINING DINNER
Choice of entrées, main courses and desserts
Maximum 6 per table • $50 per person

Wednesday • 24 May Thursday • 25 May
Wednesday • 31 May Thursday • 1 June
Wednesday • 23 August Thursday • 24 August

THREE COURSE DINNER
Choice of entrées, main courses and desserts
Maximum 10 per table • $40 per person

Wednesday • 15 March Thursday • 16 March
Wednesday • 29 March Thursday • 30 March
Wednesday • 5 April Thursday • 6 April
Wednesday • 3 May Thursday • 4 May
Wednesday • 9 May Thursday • 10 May
Wednesday • 16 May Thursday • 17 May
Wednesday • 31 May Thursday • 1 November
Wednesday • 8 November Thursday • 9 November

TERMS & CONDITIONS

Bookings & Payment
All meals must be paid for in advance, at the time of booking. As a training restaurant, we require full occupancy.
Cancellations of greater than 72 hours notice will be refunded or rescheduled subject to availability. All patrons will be responsible for their own booking dates and ensuring they attend on the night as courtesy reminder calls have been discontinued.

Discounts are available on our Three Course Dinner
Full Rate $40.00
Direct family members of current hospitality students $30.00
Student/Child Rate $20.00
Children under 5 eating the children’s option are free

Special Requirements & Seating
Limited dietary requirements can be catered for if notified in advance. Unfortunately as a training restaurant, we are unable to make last minute changes, and in certain circumstances may be unable to meet your dietary needs.

Bookings larger than the maximum table size for the relevant service will be accommodated over multiple tables.

Bookings will be taken for 6.30pm, 6.45pm or 7.00pm.

For bookings and more information:
Desert Lantern Restaurant
T: (08) 8598 3200
F: (08) 8598 5240
Alsea Springs Campus
Greenvale Drive, Alsea Springs, NT

We would like to take this opportunity to thank you for your support and patronage of the Desert Lantern Restaurant and our students.

The Desert Lantern Restaurant is a training restaurant for hospitality and cookery students. We provide high quality skills training, to industry standards. Outcomes for our students include real world experience, confidence, and nationally recognized qualifications translating into employability. We are also dedicated to creating outstanding food with as much local and NT produce as possible.

We appreciate your patience and understanding during service, and welcome any constructive comments recorded on the comments cards provided. Comments are valuable as they help to improve the standard of training provided for students. We also encourage our patrons to share their experience on Facebook and Instagram.

Desert Lantern Training Restaurant
Charles Darwin University
@desert_lantern_CDU
desertlantern2017