Thank you for attending our restaurant, your presence is vital in assisting our students with their on-going hospitality training. All dishes are prepared, cooked and served by students and trainees, under qualified supervision. Our trainers and teachers along with the students attempt to ensure your experience at Futures Restaurant is ‘just right’ however on some occasions, errors can occur. We ask for your patience and understanding as our students are made aware of and learn from these experiences.

As this is a training establishment we have a set number of serves per menu item. We ask that your entire table assist us to provide our students with a wide exposure to all aspects of the service by ordering dishes across our entire menu. Menus are not available prior to the service.

In line with current industry standards we present one bill per table. We apologise in advance for any inconvenience this may cause.

Dates and times may vary or need to be cancelled according to training program demands.

Style of service will depend on the training requirements of the students at the time. Service will be Table d’hôte, à la carte, Bistro or Buffet. Lunch starts at 12 noon. Breakfast starts 7–8am. Dinner starts at 6pm.

For larger bookings of 20 people or more, 25% deposit and confirmation of numbers will be required two weeks prior to the date.

Thank you for supporting our students!

What the symbols mean…

- Table d’hôte (set menu at a set price)
- à la carte (each dish is individually priced)
- Bistro (café style individually priced lighter meals)
- Buffet
- Café
- Extended café
- Cold buffet, hot plate served
- Platters
- Sandwich Bistro

*Please note that these dinners are specialised menus designed for student assessment. Therefore unfortunately we are unable to cater for any special requirements such as vegetarian, gluten free, etc.

SEMESTER 2, 2016
BOOKINGS - 07 4694 1660