

Welcome to Cilantro

Come show your support for the future of Melbourne's iconic hospitality industry by giving trainee chefs and wait staff the experience they need to forge careers locally and beyond.

Cilantro is the student training restaurant at Holmesglen's Moorabbin campus and we have number of functions, buffets and special events throughout the year. Cilantro also has a fully licensed bar with an impressive selection of affordable wines and other beverages.

The vast majority of the Restaurant Services are à la carte services, where you can order from our delicious and regularly changing menus. This allows our students to practice and perfect their food and beverage service skills, as well as giving our guests a good selection of menu items to choose from.

Taking orders, answering your questions, and interacting with customers is what makes the experience so real and rewarding for our students. We welcome you and your friends to our restaurant throughout the year, from entree through to dessert, so our students can improve and achieve their goals of becoming the hospitality professionals of the future.



Cilantro Bookings

E: Cilantro.Restaurant@holmesglen.edu.au

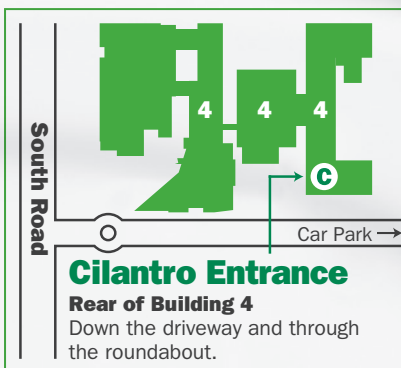
T: 03 9209 5599

W: holmesglen.edu.au/cilantro

Holmesglen Moorabbin Campus
Rear of Building 4
488 South Road
Moorabbin, 3189

As Cilantro is a student's training restaurant, we prefer if you can book in early to avoid disappointment.

However, please feel free to call up at short notice to check on any last minute availability as well. (A credit card number is required for all bookings larger than 16 people. All Cilantro special events are to pre-paid in full 20 days prior to the event)



Call our Restaurants and Events Coordinator to discuss:

- **Group bookings (lunch, dinner and special events)**
- **Functions and food and beverage packages (seated capacity of 50 guests)**
- **Corporate events, with or without AV equipment**

EMS D2780419 Cilantro 2019 Calendar
CRICOS Provider Code: 00012G. RTO: 0416



LE CORDON BLEU®
AUSTRALIA

holmesglen

Cilantro



Training Restaurant
2019 Calendar

Come show your support for the future of Melbourne's iconic hospitality industry by giving trainee chefs and wait staff the experience they need to forge careers locally and beyond.

Term Dates 2019

Cilantro is open between the following dates:

Term 1	February 25	to	April 3
Term 2	May 1	to	June 26
Term 3	July 17	to	September 18
Term 4	October 9	to	December 6

Restaurant Services - à la carte

Lunch

 **Monday to Thursday**

 **Arrival between 12pm to 12.45pm**

\$ From \$30 - \$35pp

Dinner

 **Tuesday to Thursday**

 **Arrival between 6pm-6.45pm**

\$ From \$30 - \$35pp

Le Cordon Bleu Restaurant Services

4 Course Lunch & Dinner, Wednesday & Thursday during term times.

Menus are created and presented by Le Cordon Bleu Diplôme de Cuisine students, in the Superior stage (final stage) of their programs. Featured menu items pay homage to traditional French cuisine.

Wednesday Lunch & Dinner

**May 22, 29
June 5, 12, 19
August 14, 21, 28
September 4, 11
October 30
November 6, 13, 20, 27**

Thursday Lunch & Dinner

**May 23, 30
June 6, 13, 20
August 15, 22, 29
September 5, 12
October 31
November 7, 14, 21, 28**

Holmesglen Students Restaurant Services

3 Course Lunch on Tuesday & Dinner Monday & Tuesday during term times.

With à la carte menus that change with the terms, you can be sure to order a modern and satisfying delicious meal at an affordable price.

Monday Dinner

**May 20, 27
June 3, 17
July 22, 29
August 5, 12, 19, 26,
September 2, 9, 16
October 14, 21, 28
November 11, 18, 25
December 2**

Tuesday Café Lunch* & Dinner

**May 14, 21, 28
June 4, 11, 18
July 23, 30,
August 6, 13, 20, 27
September 3, 10
October 15, 22, 29
November 12, 19, 26
December 3**

Wednesday Dinner Only

**May 1, 8
June 19, 26
July 24, 31
October 9, 16**



*Café Lunch on Tuesday, fast service and delicious meals, individually priced items from \$4 to \$10.

Special Events



Le Cordon Bleu Buffets Lunches & Dinners

The Le Cordon Bleu Certificate IV students are preparing a mouth-watering buffet as part of their cuisine course. Come along and enjoy the delicious selection of items both hot and cold; savoury and sweet.

Buffet Lunches:

 **Friday June 7, 14**
 **12.30pm arrival**
\$ \$35pp

Buffet Dinners:

 **Friday June 7, 14, August 23,
September 6 November 15, 22**
 **6.30pm arrival**
\$ \$45pp

Patisserie Degustation Dinner

The Patisserie Degustation Dinner is a chance for our extremely talented patisserie students to try something a bit different. They will be putting their skills to the test creating a six course dinner with matched wines and beverages. There will be some savoury entrées, a main course, with their speciality being delectable sweet sensations to follow. You will be amazed at how different and delicious each course can be.

 **Friday March 8, May 31, August 16, November 8**  **6.30pm**
\$ \$70pp (Includes matched wines & beverages)

Le Cordon Bleu Degustation Dinner

The Le Cordon Bleu Certificate IV students are also creating a six course Degustation Dinner with matched fine wines as part of their assessment. These menus are exciting and modern as well as showcasing a French flair. You will be amazed at the diverse and eclectic selections on offer. These Dinner's are not to be missed and each one offers a unique menu each time.

Cuisine Degustation Dinner

 **Friday May 24,
September 13**

 **6.30pm** **\$ \$80pp** (Includes matched wines & beverages)

Wine Appreciation Dinner

 **Friday June 21,
November 29**

Le Cordon Bleu High Tea Lunch

Melbourne meets Paris for a mix of savoury and sweet items for a delicious lunch served in a High Tea style. You will feast on a variety of sandwiches, tartlets and savoury pastry items, as well as scones, crepe suzette, French patisseries, mousses and chocolates, accompanied by tea and filter coffee.

Book soon as these sessions are extremely limited.

 **Wednesday June 5, 12 August 28, September 4,
November 13, 20**  **1.30pm** **\$ \$30pp**
(Includes filter coffee & tea)