We offer a range of affordable, quality dishes in a relaxed bistro style atmosphere. Let our hospitality students serve you a moment to remember.

August / September
- Wednesday 31: FF
- Thursday 1: FF
- Friday 2: FF

October
- Wednesday 5: E1
- Thursday 6: E1
- Friday 7: BB
- Wednesday 12: E2
- Thursday 13: E2
- Friday 14: BB

Please note FF stands for "Fast Food". During these sessions there is no table service (similar to take away).

FF: FF by cookery class
BB: Chef designed menu
E1: Menus by cookery class
E2: Menus by cookery class

Kitchen open 12pm - 1pm

BUFFET BREAKFAST
- Tuesday 23rd August
- Tuesday 22nd November

DINNER
- Wednesday 3: August
- Thursday 4: August
- Wednesday 10: August
- Thursday 11: August
- Wednesday 17: August
- Thursday 18: August
- Wednesday 26: October
- Thursday 27: October
- Wednesday 2: November
- Thursday 3: November
- Wednesday 9: November
- Thursday 10: November
- Wednesday 16: November
- Thursday 17: November

Restaurant sessions are brought to you by our commercial cookery students and hospitality students. Menus are only available 1 week prior to the due date. Please advise in advance of any food allergies.

C1 is a Cartwright menu and Degustation is a 7 course lunch (designed by the cookery students), but smaller portions due to the amount of courses. We also match wines with the degustation lunch if you choose.

Bookings are essential
- Telephone: 5457 1186 or 0437 080 496
- Address: 34 Lady Musgrave Drive, Mountain Creek
- Email: Restaurants.Eastcoast@tafe.qld.edu.au

The restaurant training sessions are designed for our students to meet their competency standards, please be aware that there are limited meal selections and you may not be able to receive your preferred choice. *Dates and menus are subject to change without notification due to changes in class scheduling.