

Chicken Liver Parfait

choux bun

Parmesan Cheese Tart

Seppeltsfield Fino Apera, Barossa Valley SA

*This is the quintessential aperitif. Bone dry with great finesse,
tangy and nutty, with a crisp, dry, lingering finish.*

Tasting plate of

Seared Scallops

creamed corn, herb oil, umami tuille

Pork Dumplings

spiced consommé, Asian herbs

2019 Paracombe Gruner V5, Adelaide Hills SA

*Pale straw with a rose floral, citrus bouquet
The palate displays hints of nutmeg and ginger with clean acidity*

Roasted Chicken Breast

soft polenta, pickled corn salad

2021 Grant Burge 'Hillcot' Merlot, Barossa Valley SA

Blackberry, cherry and mint on the nose with a chocolate and red berry palate

Confit Duck Maryland

du puy lentils, chèvre, baby carrots, jus

2021 St Hallet Faith Shiraz, Barossa Valley SA

*Black fruits, mulberry and cherry interplay with toasted spice notes which flow seamlessly across the soft
luscious palate and the finish is highlighted by a fine coating tannin.*

Tasting plate of

Vanilla Yoghurt Pannacotta

coconut crumble, textures of strawberry

Almond and Orange Cake

orange sorbet, praline

2018 De Bortoli Noble One Botrytis Semillon, Blend of Regions SA

*Apricot marmalade with hints of toffee and fig on the nose
lay a path for a palate full of dried apricot and orange blossom honey*

Petit fours

Filtered Coffee and Tea

\$100.00 per person with wine pairing,
\$75.00 without selected wines

Welcome to TAFE SA Regency Campus Training Restaurants

The Training Restaurants at TAFE SA Regency Campus are South Australia's premier facilities for training the next generation of hospitality professionals in both a fine dining and informal dining atmosphere. Service is provided by our highly motivated team of students, supervised by our experienced hospitality lecturers with attention to detail for each service period. The cookery lecturers and their talented Commercial Cookery students ensure dishes are created with flair and passion. Our lecturers and students are dedicated to ensuring our guests enjoy the best possible experience when dining in our restaurants.

TIROS @ Regency

The informal dining experience at TIROS @ Regency has seating for up to 120 guests, indoors and al fresco, and is perfect for a quick business lunch, a celebration or casual dining. Training restaurants like TIROS @ Regency enable students to gain industry experience in a fully operational commercial setting.

Graduates Restaurant

Graduates Restaurant is perfect for cocktail parties, large or small dinners, private events and has seating for up to 120 guests.

Our unique position as SA's premier hospitality training organisation is evident as we ensure no element of your dining experience is overlooked.

Please contact our Restaurant Operations Manager directly on 8348 4348 to discuss your next dining experience or event details.

www.tafesa.edu.au/regency-international-centre/regency-restaurants

Results Deli

Results Deli offers a diverse selection of products all created here at Regency by our students using the best local ingredients and sold at very affordable prices. Products are produced by the Cookery, Bakery, Patisseries, Butchery and Applied Food students. Come and visit, have a coffee and look for yourself. You will be amazed at what we make here.

Product is available to purchase 9.00am to 3.00pm Tuesday to Friday.