

GRADUATES RESTAURANT MENU



Meals prepared by TAFE SA Cookery students
served by TAFE SA Hospitality students

FIRST

15.5 ea

Doughnuts of Hot Smoked Salmon Pâté (A)

dill and salmon caviar

Curried Cauliflower Stems (GF, V)

brown butter cauliflower, hazelnuts, verjuice grapes

Spicy Tom Yum Soup (GFO)

scallops, fish wontons, prawn's, kaffir lime leaf

Harissa Beef Cigars

tabouleh, whipped preserved lemon labneh, Pedro Ximenez currants

SECOND

24.5 ea

Roasted Pork Belly (GF)

celeriac purée, carrot and ginger jam, pickled mustard seeds, sage

Pan Seared Tasmanian Atlantic Salmon (A, GF, DFO)

chat potatoes, Swiss chard, chive and mussel beurre blanc

Raviolo of Braised Lamb Shoulder

truffle consommé, sugar snaps, pea shoots, prosciutto crisps

Sous Vide Free - Range Chicken Thigh (GF)

baked parmesan polenta gnocco, tomato fondue, basil pistou

Silken Braised Mapo Tofu (VE)

charred broccolini, shitake mushrooms, fermented cucumber, steamed rice

THIRD

15.5 ea

Spiced Apple Crème Brûlée (GFO)

bravo apple compote, and toasted hemp granola

69% Dark Chocolate Truffle Cake (GF)

salted milk chocolate ganache and dehydrated raspberry mousse

Riverland Citrus Eton Mess (GF)

blood orange lemon curd, tangelo meringue, yuzu mascarpone cream and mandarin

Passionfruit and White Chocolate Cheesecake Mille Feuille

pecan praline, coriander

South Australian Cheese Selection

seeded crisps, nuts, fruit and quince paste

HOT DRINKS

Tea selection English Breakfast, Earl Grey, Green, Chamomile, Peppermint

4.5 ea

Coffee selection Espresso, Macchiato, Long Black, Flat White, Latte, Cappuccino, Mocha, Hot Chocolate, Chai Latte

4.2 ea

Milk varieties Full cream, Skim, Soy, Almond, Lactose Free, Oat

A – Australian **I** – Imported **M** – Mixed Origin

V – Vegetarian, **VO** – Vegetarian Option, **GF** – Gluten Free, **GFO** – Gluten Free Option, **VE** – Vegan, **VEO** – Vegan Option, **DF** – Dairy Free, **DFO** – Dairy Free Option, **NF** – Nut Free, **NFO** – Nut Free Option, **LF** – Lactose Free, **LFO** – Lactose Free Option

Please speak with your friendly server if you have any allergies or dietary requirements.



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.

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.

How to get to Graduates Restaurant:

Graduates Restaurant is located within the TAFE SA Regency Park campus. Enter via Entrance 2 on Days Road.

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.

How to get to TIROS:

TIROS is located within the TAFE SA Regency Park campus. Enter via Entrance 2 on Days Road.

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.

OPENING HOURS

Graduates Restaurant

Dinner service Wednesday to Friday evenings with reservations available between 5:45pm – 7:00pm

TIROS @ Regency

Lunch service Tuesday to Friday, with reservations available between 12:00pm – 1:00pm

Results Café

Monday to Friday, 9am – 3pm during term and some school holidays

Regency International Centre

TAFE SA Regency Campus
137 Days Road, Regency Park
T 8348 4348

If you are a person who is Deaf, hard of hearing, or have a speech impairment, contact us through the National Relay Service accesshub.gov.au

TAFESA.EDU.AU/REGENCY-RESTAURANTS

