

# GRADUATES RESTAURANT MENU



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

## FIRST

15.5 ea

### Seafood Chowder (M)

Barossa pancetta, corn, celery, sweet potato, crispy prawn toast, prawn oil

### Fresh Potato Gnocchi (VO)

braised duck leg, forest mushroom sauce,  
pangrattato crumbs, fried kale, cured egg yolk

### House Made Salmon Gravlax (A, NF, GFO)

dill and gin, chive and horseradish crème fraiche,  
caperberries on freshly made crumpet, leek and onion Tuille

### Woodside Goat Chevre and Honey 'Brulee' (DF, GF, V, VEO)

roasted pumpkin and chickpea puree, seed bread crackers,  
curry leaf, shallot, garlic chips, shiso leaves

## SECOND

24.5 ea

### Smoked Coorong Mullet Fillet (V, GFO)

fried polenta parmesan, baby spinach, tomato chili sugo, pickled fennel, shallot purée

### Char Grilled Paroo Kangaroo Fillet (NF, GF, DFO)

baba ghanoush, salt baked beets,  
gaufrette potato chips, redcurrant and quandong jus

### Boneless Chicken Breast (VO, DFO, GFO)

roasted heirloom carrots, cashew cream cheese and miso emulsion,  
carrot greens pesto, puffed quinoa, herb oil, chicken jus

### Coconut and Panko Crusted Beef Cheek Rendang

cucumber relish, coriander, sticky rice, broccolini

### THIRD

15.5 ea

#### **Torched Lemon Meringue Tartlet** (GFO)

lemon amaretti, cream, raspberry coulis, strawberry mint salad

#### **Austrian Style, Apple and Quince Strudel**

vanilla parfait, calvados sabayon

#### **Chocolate, hazelnut torte** (VEO, DFO)

choc ganache, raspberry wafer, Jerusalem artichoke ice - cream

#### **Tiramisu** (GF)

mascarpone mousse, coffee sponge fingers,  
Dutch cocoa, pistachio and raisin biscotti

### HOT DRINKS

|                         |                                                                                                     |               |
|-------------------------|-----------------------------------------------------------------------------------------------------|---------------|
| <b>Tea selection</b>    | English Breakfast, Earl Grey, Green, Chamomile, Peppermint                                          | <b>4.5 ea</b> |
| <b>Coffee selection</b> | Espresso, Macchiato, Long Black, Flat White,<br>Latte, Cappuccino, Mocha, Hot Chocolate, Chai Latte | <b>4.2 ea</b> |
| <b>Milk varieties</b>   | 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](http://accesshub.gov.au)

**TAFESA.EDU.AU/REGENCY-RESTAURANTS**

