



Tuesday 13th May - Thursday 22nd May

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

FIRST

15.5 ea

Chargrilled SA King Prawns (GF, DF)

watercress salad, crispy shallot, sweet and sour tamarind sauce

Pan Seared Salt and Pepper Crusted Quail (GF)

spring onion and soy dressing

Leek and Potato Croquette (GFO, DFO)

crispy prosciutto, rocket salad, green pickle mayonnaise

Homemade Potato Gnocchi (V)

confit cherry tomato, toasted pinenut, parmesan, EVOO, verde sauce

SECOND

24.5 ea

Chargrilled Spiced Lamb Rump (served medium-rare, GFO)

pomegranate and pickled onion salad
baba ghanoush, grilled pita bread, fresh herb

Lemon and Chilli Fried Chicken Breast

Asian greens, steamed wild rice, garlic sauce

Grilled Swordfish Steak (GFO, DFO)

orange radicchio and pickled fennel salad,
crispy new potatoes, salsa verde

Tea smoked Duck Breast

roasted seasonal vegetables, blanched snow peas,
pumpkin purée, orange duck jus

Sous Vide Seared Sirloin of Beef (GF)

garlic mashed potato, split roasted vine tomatoes
sautéed spinach, peppercorn sauce

Seafood Udon Noodle Stir fry (V, VEO, DF)

mussels and squid, Asian green vegetables
Asian herbs, XO sauce, fried shallots

THIRD

15.5 ea

Italian style Zeppole Doughnut

citrus curd toasted pistachios dusted with icing sugar

Vanilla Bourbon Poached Pear

buttery crumb, homemade vanilla ice - cream, pear syrup

Trilece Milk Sponge Cake

sweet milk layered cake with sponge tres leche
caramel sauce, Chantilly cream, fresh strawberries

Chocolate Lava Cake

Chantilly cream, fresh mixed berries, berry coulis, white chocolate tuille

Coconut and Mango Panna cotta (VE V GF DF NF)

toasted coconut wafer

Tea Selection

english breakfast, earl grey
green tea, camomile
peppermint

4.0 ea

Coffee Selection

espresso, macchiato, long black
flat white, latte, chai latte
cappuccino, mocha
hot chocolate

4.2 ea

Milk Varieties

full cream, skim, soy, almond, lactose free, oat

DF-dairy free, DFO-dairy free option

V-vegetarian, VO-vegetarian option

VE-vegan, VEO-vegan option, LFO-Lactose free option

GF-gluten free, GFO-gluten free option

NF-nut free, NFO-nut free option

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