



Wednesday 28th May - Thursday 5th June

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

FIRST

15.5 ea

Cauliflower Velouté (V, GF)
whipped brie, jalapeño jam

Chicken Liver Parfait (GFO)
cornichons, pickles, port jelly, toasted brioche

Pork Dumplings
spiced consommé, lotus root chips, burnt spring onion, sesame oil

“Vitello Tonnato” (GF)
shaved milk poached yearling beef girello, confit tuna mayonnaise,
zucchini pickle, parmigiano reggiano, crispy capers, lemon infused EVOO

SECOND

24.5 ea

Market Fresh Fish Fillet - Please speak with your waiter (GF)
corn purée, potato fondant, peperonata

Master Stock Braised Pork Belly
ginger rice pilaf, bok choy, yuzu kosho

Braised Beef and Mushroom Pithivier
celeriac purée, Brussels sprouts, pancetta, beef jus

Roasted Butternut Pumpkin Rotolo (V)
whipped buffalo ricotta, truffle oil

Sous Vide Lamb Rump
baba ghanoush, pomegranate caviar, herb salad

THIRD

15.5 ea

Lemon Meringue Pie (V)

pâte sucrée, lemon curd, burnt Italian meringue, yuzu gel

Chocolate Fondant (V)

mango gel, sauce anglaise, berry compôte

Choux au craquelin (V)

tonka bean crémeux, blackberry coulis

Tea Selection

4.0 ea

english breakfast, earl grey
green tea, camomile
peppermint

Coffee Selection

4.5 ea

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

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