



SAMPLE MENU ONLY

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

FIRST

15.5 ea

Chicken Liver Parfait

port jelly, beetroot pickle , toasted brioche

Salmon Mosaic

seaweed crisp, avocado cream, buttermilk dressing

Pan Seared Boudin Blanc

green pea purée , speck, pistachio crumb

Roasted Pumpkin (VE, GF)

pine nuts, coconut bacon, herb oil, coconut and nigella seed pita

SECOND

24.5 ea

Tea Smoked Duck Breast

parsnip, spring roll, orange and ginger glaze

Steamed Barramundi Fillet

pomme purée , pipis , miso butter , yuzu

Roast Pork Belly

cauliflower cream, heirloom carrots, black pudding, jus

Char Grilled Kangaroo Fillet

sweet potato, Warragal greens, quandong chilli glaze

Mushroom Rotolo (VE, GF)

mushroom cream, winter vegetables

THIRD

15.5 ea

Beetroot Chocolate Cake (VE, GF)

chocolate mousse, fresh blackberries, coconut sorbet

Passionfruit Bavarian

passionfruit gel, chocolate, macadamia crumb

Meringue

lemon mousse, lemon curd , almond tuile

Apple and Olive Oil Pudding

apple gelato , salted caramel , glass biscuit

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