



SAMPLE MENU

Wednesday 1st October - Thursday 9th October 2025

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

FIRST

15.5 ea

Squid Ink Linguine

prawns, chilli, cherry tomato, saffron cream

Confit of Duck Terrine (GF)

asparagus, tendrils, orange, radish

Tom Yum Soup

scallops, kingfish wontons, spiced broth

Chargrilled Chicken (V)

Caesar salad or chargrilled heirloom vegetables

SECOND

24.5 ea

Panfried Kangaroo Loin (GF)

red onion jam, sweet potato galette, quandong glaze

Braised Pork Belly (GF)

celeriac purée, caramelised apples, grain mustard cream

Sous Vide Atlantic Salmon (GF)

steamed mussels, chive and salmon roe beurre blanc

Roasted Lamb Rump (GF)

spiced pumpkin, salsa verde, feta salad

Crumbed Eggplant Steak (V)

tomato and mushroom gochujang ragù

THIRD

15.5 ea

Honey Doughnuts

pistachios, rosewater and vanilla cream, medjool dates

Individual Bombe Alaska,

raspberry coulis, passionfruit gel, chocolate, macadamia crumb

Chocolate Chia Cake (GF, V)

silken tofu chocolate mousse, ginger Kombucha blackberries

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