



*Meals prepared by TAFE SA Cookery students
served by TAFE SA Staff*
Tuesday 14th October - Thursday 23rd October

FIRST

15.5 ea

Chicken and Gouda Croquette

herbed mayonnaise, micro greens salad

Warm Homemade Stracciatella Cheese (GFO, NF)

beurre noisette wild mushroom ragù,
chilli and lemon fried curry leaves, chargrilled brioche

Pork and Prawn Pot Sticker Dumplings (VEO, DF)

burnt spring onion oil, crispy lotus chips, chilli threads, coriander, consommé

Lightly Fried Salt and Pepper Calamari (GFO, NF, DF)

mixed leaf salad, grilled lemon and garlic aioli, sticky soy dressing

Pan Fried Scallops (GF)

sweet corn purée, salmon roe, micro herbs, coral tuille, dill oil

SECOND

24.5 ea

Roasted Pork Belly (GF)

potato purée, spiced apple chutney, glazed baby carrots,
steamed green beans, rich sage pork gravy

Tea Smoked Duck Breast

confit duck leg spring roll, parsnip purée, sautéed green vegetables,
sticky orange and ginger duck jus

Classical French Chicken Fricassee

medley of mushrooms in a rich creamy white wine sauce,
pilaf rice, steamed green beans and broccolini

Pan Seared Barramundi (VEO, GF)

sautéed garlic infused asparagus, roasted field mushroom,
roasted pumpkin, pepita seeds, miso butter sauce

Crispy Salmon Fillet (GF)

rocket, pomegranate, mint, shaved radish and fennel salad, tzatziki yoghurt dressing,
roasted baby potatoes

Rustic Italian Osso Buco Beef Stew

glazed carrots, buttery parmesan soft polenta, gremolata

Creamy Potato and Chickpea Korma Curry

toasted cashews, coconut raita, lime pickle, roti bread

THIRD

15.5 ea

Baked Honey Ricotta Cheesecake

granita biscuit base, toasted pine nuts,
drunken honey figs, lemon mascarpone cream

Chocolate Fondant Pudding

vanilla bean ice-cream, dark chocolate sauce,
fresh strawberries and strawberry coulis

Warm Sticky Date Pudding

butterscotch sauce, double cream, fresh raspberries, toffee garnish

Espresso Martini Tiramisu

layered coffee and sponge finger, mascarpone with vodka and vermouth,
dusted with cocoa and garnished with a cherry

Crème Caramel Flan (GF)

dulce de leche, roasted almond, pistachio praline, candied orange

Longan Ice-Cream (GF, DF, VEO)

coconut glass jelly, roasted hazelnut crumb, fresh longan in syrup

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