



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

FIRST

15.5 ea

Pork, Pancetta and Pistachio Terrine (GFO, DFO)

preserved cumquats, cornichons, seeded mustard, grilled brioche toast

Handmade Charred Prawn and Vegetable Samosas (V, VEO)

tamarind chutney, kachumber relish, fried curry leaves

Pressed Atlantic Salmon Mosaic (GF, NF)

pickled pink radish, avocado purée and caperberries, buttermilk and herb oil dressing

Gnocco Fritto (V, VEO)

roasted pumpkin and chickpea purée, crispy kale, honey, roasted seeds

SECOND

24.5 ea

Ginger and Spring Onion Steamed Barramundi Fillet (GFO, VO)

calamari, fennel pickle, corn purée and coral tuile

Paroo Kangaroo Fillet (GF, NF)

gaufrette potato chips, baba ghanoush, crispy saltbush, redcurrant, quandong jus

Chicken Ballotine (GFO, VO)

tomato sugo, olives, basil, polenta chips, rosemary and lemon salt, buttered French beans

Angus Beef Cheek Rendang

coconut, cucumber relish, coriander, steamed broccolini, sticky rice

THIRD

15.5 ea

Torched Lemon Meringue Tartlet (GFO)

lemon amaretti, fresh cream, raspberry coulis, strawberry and mint salad

Austrian Style Apple and Rhubarb Strudel

vanilla parfait, calvados sabayon

Chocolate, Hazelnut Torte (DF, VEO)

chocolate ganache, Jerusalem artichoke ice - cream

Matcha, KaffirLime and Chia Seed Pudding (VE, GF)

coconut yoghurt, pineapple chips

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