

GRADUATES RESTAURANT MENU



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

FIRST

15.5 ea

Char – Grilled SA Prawn Salad

mixed salad leaves, blistered cherry tomato, cucumber ribbons, lemon, herb and olive oil (GF, DF)

Salt Baked Beetroot and Radicchio Salad

witlof, blood orange, shaved fennel, whipped goats' cheese, orange and mustard vinaigrette (V, VEO, GF)

Stilton Cheese and Pear Arancini

cranberry ketchup, cherry tomato salsa, watercress salad and fresh chives (GFO)

Vietnamese Crispy Spring Rolls

mustard leaves, filled with taro, cabbage, carrot, wood ear mushrooms, mung bean noodles, fresh herbs, nuoc cham dipping sauce

SECOND

24.5 ea

Pan Fried Barramundi Fillet

Boston Bay mussels, roasted potatoes, English spinach, capers, lemon butter sauce, dill oil (GF)

Marinated Sous Vide Lamb Rump

saffron and parmesan polenta, honey braised carrots, caramelised onion, honey mustard glaze, fresh mint (GF, NF)

Char – Grilled Barossa Valley Chicken Breast

native thyme kipfler potatoes, garlic fried green beans, pumpkin purée, crispy prosciutto shard, Jus (GF)

Vegetarian Paella

jackfruit, bomba rice, green bean, tomato, shallot, peas, mushroom, Spanish paprika, parsley and lemon salad (V, VE)

V – Vegetarian, **VO** – Vegetarian Option, **GF** – Gluten Free, **GFO** – Gluten Free Option, **VE** – Vegan, **VEO** – Vegan Option, **DF** – Dairy Free, **DFO** – Dairy Free Option, **NF** – Nut Free, **NFO** – Nut Free Option, **LF** – Lactose Free, **LFO** – Lactose Free Option

Please speak with your friendly server if you have any allergies or dietary requirements.

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THIRD

15.5 ea

Lychee Pannacotta

fresh lychees, fresh coconut, mango coulis,
ginger crumb (VE, V, GFO)

Lemon and Honeycomb Parfait

citrus sponge, macadamia brittle, passionfruit coulis,
micro mint, edible flowers (GF)

Dark Chocolate Spheres

raspberry coulis centre, fresh raspberries, Chantilly cream (GF, NF)

Sticky Date Pudding

butterscotch sauce, caramelised apple, vanilla bean ice - cream

HOT DRINKS

Tea selection	English Breakfast, Earl Grey, Green, Chamomile, Peppermint	4.5 ea
Coffee selection	Espresso, Macchiato, Long Black, Flat White, Latte, Cappuccino, Mocha, Hot Chocolate, Chai Latte	4.2 ea
Milk varieties	Full cream, Skim, Soy, Almond, Lactose Free, Oat	

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WELCOME TO TAFE SA REGENCY CAMPUS TRAINING RESTAURANTS

The Training Restaurants at TAFE SA Regency Campus are South Australia's premier facilities for training the next generation of hospitality professionals in both a fine dining and informal dining atmosphere. Service is provided by our highly motivated team of students, supervised by our experienced hospitality lecturers with attention to detail for each service period. The cookery lecturers and their talented Commercial Cookery students ensure dishes are created with flair and passion. Our lecturers and students are dedicated to ensuring our guests enjoy the best possible experience when dining in our restaurants.

GRADUATES RESTAURANT

Graduates Restaurant is perfect for cocktail parties, large or small dinners, private events and has seating for up to 120 guests. Our unique position as SA's premier hospitality training organisation is evident as we ensure no element of your dining experience is overlooked. Please contact our Restaurant Operations Manager directly on 8348 4348 to discuss your next dining experience or event details.

How to get to Graduates Restaurant:

Graduates Restaurant is located within the TAFE SA Regency Park campus. Enter via Entrance 2 on Days Road.

TIROS @ REGENCY

The informal dining experience at TIROS @ Regency has seating for up to 120 guests, indoors and al fresco, and is perfect for a quick business lunch, a celebration or casual dining. Training restaurants like TIROS @ Regency enable students to gain industry experience in a fully operational commercial setting.

How to get to TIROS:

TIROS is located within the TAFE SA Regency Park campus. Enter via Entrance 2 on Days Road.

RESULTS DELI

Results Deli offers a diverse selection of products all created here at Regency by our students using the best local ingredients and sold at very affordable prices. Products are produced by the cookery, bakery, patisseries, butchery and applied food students. Come and visit, have a coffee and look for yourself. You will be amazed at what we make here.

OPENING HOURS

Graduates Restaurant

Dinner service Wednesday to Friday evenings with reservations available between 5:45pm – 7:00pm

TIROS @ Regency

Lunch service Tuesday to Friday, with reservations available between 12:00pm – 1:00pm

Results Café

Monday to Friday, 9am – 3pm during term and some school holidays

Regency International Centre

TAFE SA Regency Campus
137 Days Road, Regency Park
T 8348 4348

If you are a person who is Deaf, hard of hearing, or have a speech impairment, contact us through the National Relay Service accesshub.gov.au

TAFESA.EDU.AU/REGENCY-RESTAURANTS

