

GRADUATES RESTAURANT MENU



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

3 Course menu \$40.00 per person, food only
Tuesday 13 October – Thursday 22 October

FIRST

Kingfish Ceviche (A, GF)

lightly cured kingfish, jalapeño mignonette, Mexican style salsa verde, avocado, cucumber granita, smoked paprika chilli oil

Vietnamese Crispy Spring Rolls (V, NF)

crisp golden spring rolls filled with taro, cabbage, carrot, wood ear mushrooms, and mung bean noodles, fresh Vietnamese herbs and nuoc cham dressing

Chargrilled Pork Mince Skewers

aromatic Laos - style pork skewers, cucumber relish, crispy shallots, fresh spring onion and chilli, fragrant kaffir lime leaf oil

SECOND

Grilled Kingfish (A, GF, DF)

Cured Cajun blackened kingfish with compressed melon salsa, mango, finger lime pearls, potato rosti, corn puree, and coriander and jalapeno oil.

Slow Braised Duck Leg

potato fondant, char grilled kale, mushroom espuma, pickled blackberries, star anise infused jus

Middle Eastern Style Lamb Fillet

Chargrilled lamb backstrap, charred zucchini, chickpea purée, whipped labneh, crispy eggplant, dukkah, mint-parsley oil, lemon

Harissa Roasted Cauliflower Steak (V, GF)

Roasted cauliflower on date cous cous with preserved lemon dressing, coriander and parsley salad and crispy chickpeas

THIRD

Tonka Bean and Vanilla Panna Cotta Creme (GF, NF)

strawberry and balsamic glaze, whole compressed strawberries, crisp caramel shards, yuzu sorbet

Piña Colada (V, GF, NF)

coconut bavaois, caramelised charred pineapple, salted dark rum caramel, pineapple and mint-rum salsa. lime gel, and toasted coconut tuile

Matcha Jaconde Sponge

yuzu-matcha syrup, raspberry crèmeux, dark chocolate ganache, matcha white chocolate glaze, raspberry sorbet quenelle, black sesame tuile

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	

A – Australian **I** – Imported **M** – Mixed Origin

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.



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

