JOHN REYNELL RESTAURANT MENU

John Reynell Restaurant

tafeSA

Government of South Australia

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

Wednesday 25th November and Wednesday 2nd December

2 Course menu, food only $25.00 per person

MAIN COURSE SELECTION

Quinoa Roasted Peppers (VO, GF, DF)
goat curd, baby spinach, olive tapenade, hemp parmesan

Chargrilled Pork Cutlet (GF, DF)
roast apple, braised leek, fondant kumara

Port Lincoln Kingfish Curry (A, GF, DF)
fragrant jasmine rice, coriander, lime, snake beans

Thai Beef Salad (served medium)
Asian greens, holy basil, coriander, fresh chilli, nam prik sauce

DESSERTS OPTIONS

Coconut Panna Cotta (GF, VE, DF)
passionfruit sauce, coconut tuille

Petit Pavlova (GFO, VEO)
vanilla bean marscapone, glazed peach

Chocolate Silken Tofu Mousse
fresh summer berries, pashmak

KIDS MEALS $10.00 (A)
Panko Crumbed Fish Fillets, Salad, Mayonnaise

DESSERT
Ice – Cream, Berry Coulis

A–Australian, I–International, I–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