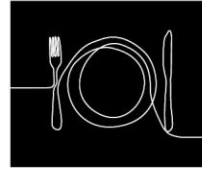


# JOHN REYNELL RESTAURANT MENU



John Reynell  
Restaurant



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

Wednesday 17<sup>th</sup> and 24<sup>th</sup> June, Wednesday 1<sup>st</sup> July

3 Course menu, food only \$35.00 per person

## ENTRÉE CHOICE

### Grilled Scallops (3)

chorizo butter, pangrattato crumb (GFO, NF)

### House Made Soup

sweet potato, coconut and lemongrass (GF, V, VE, DF, NF)

### Tartlet

shallot, fetta, local olives, fig vino cotto (GFO, VO, VEO, NF)

## MAIN COURSE SELECTION

### Huon (Tasmania) Ocean Trout Pave

petit herb salad, homemade pickles, citrus yoghurt dressing (GF, DFO)

### Lamb Cutlet

celeriac purée, mint sugar snaps, jus (GF, DFO)

### Jerusalem Artichoke and Black Garlic Cannelloni

Reggiano parmigiano, truffle oil (V, VEO, GFO, DFO)

## DESSERTS OPTIONS

### Pear and Cinnamon Parfait

poached quince, Fireball glaze (GF, NF, V)

### Baked Goat Cheese

caramelised figs, local honey, lavosh (GF, NF, V)

### Double chocolate tartlet

hazelnut praline, cream, pashmak (V, NFO, GFO)

## KIDS MEALS \$10.00

House made Lasagna and Salad

## DESSERT

Ice – Cream with Berry Coulis

**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

