



Melbourne Cup Luncheon

Tuesday 4th November 2025

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

3 course menu including beverages \$75.00 per person

First

Mozzarella and Pesto Rosso Arancini (VEO, GFO)
fried basil, herb aioli, balsamic glaze

Second

Choose from either

Crispy Skin Barramundi

fondant potatoes, charred asparagus, caper-lemon butter sauce

Braised Pork Belly with Crackling

cauliflower purée, caramel miso reduction, fennel and apple salad

Pan Fried Gnocchi (VE, GF)

herb beurre noisette, roasted pumpkin, confit garlic, lemon wilted spinach

Dessert

Pavlova

macerated strawberries, mango cream,
bee pollen, passionfruit syrup

Petits Fours to finish

Beverages

Lambrook Sparkling Pinot Noir, Paracombe Sauvignon Blanc, Paracombe Shiraz
Regency Beers, Cascade Light
Soft Drinks, Juices, Filtered Coffee and Tea



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.

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.

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.

www.tafesa.edu.au/regency-international-centre/regency-restaurants

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.

Product is available to purchase 9.00am to 3.00pm Tuesday to Friday.

