



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

Tuesday 13th May – Thursday 22nd May

MAIN COURSES

23.5 ea

Pan Seared Atlantic Salmon Fillet

Herb buttered julienne Autumn vegetables, South Australian prawn bisque

Beef Cheek Bourguignon

Red wine braised beef cheek, pencil leeks, potato purée, tangy apple and fennel coleslaw

Bumbu Marinated Pork Fillet Satay

Chargrilled skewers, peanut satay sauce, steamed rice and Asian cucumber salad

Oven Roasted Yuzu and Thyme Boneless Chicken Thigh (GF)

Whipped ricotta, smashed peas, honey, shallots, fine herbs, baby chat potatoes

Sweet Potato (Kumara) Brik Cigar (V, VEO)

La Casa burrata, baby beets, pickled heirloom carrots,
toasted walnuts, carrot top and mint pesto

DESSERTS

14.5

Chefs Tasting Plate

Yoghurt and Coconut Panna Cotta (V)

Rhubarb and strawberry compôte, pistachio cookie crumble
and

Chocolate Fudge Brownie (GF)

Fresh orange and ruby grapefruit segments, freeze-dried mandarin,
Grand Marnier syrup, candy floss
and

Passionfruit Curd Tartlet (GF)

Italian meringue, raspberry gel, cream Chantilly

Cheese Plate

South Australian cheddar, brie and blue, fresh apple, quince paste, dried fruits, nuts, crustini

14.5

HOT DRINKS

Tea Selection

English Breakfast, Earl Grey, Green, Chamomile, Peppermint

4.0 ea

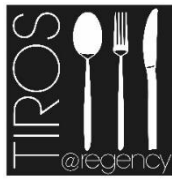
Coffee Selection

Espresso, Ristretto, Macchiato, Long Black, Flat White, Latte
Cappuccino, Mocha, Hot Chocolate, Chai Latte

4.5 ea

Milk Varieties – Full cream, Skim, Soy, Almond, Lactose Free, Oat

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, **LF** – Lactose Free, **LFO** – Lactose Free Option



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.

