

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

**Tuesday 27<sup>th</sup> May – Thursday 5<sup>th</sup> June**

**\$14.50ea**

## **ENTRÉE**

### **Roasted Tomato Arancini** (V)

smoky mozzarella, black garlic aioli

### **Chilled Beetroot and Pumpkin Terrine** (VE, GF)

cashew cream cheese, sesame and cumin lavosh

### **Salmon Mosaic** (GF)

pickled daikon, avocado purée, caperberries, buttermilk sauce

### **Pan Fried Baby Squid** (GF)

filled with a lemon and prawn mousseline, squid ink sugo, salsa verde

### **Half Shell Seared Scallops** (GF)

shallot and tarragon butter emulsion, micro herbs

## **MAIN COURSE**

**\$23.50ea**

### **Twice Cooked Pork Belly** (GF)

chilli caramel sauce, spiced apple purée, pickled Asian salad

### **Mushroom Risotto** (V, VEO)

white wine, wild mushrooms, parmigiano Reggiano, truffle oil

### **Duck Leg Red Thai Curry** (GF)

lemongrass rice, Asian greens, steamed kaffir lime

### **Lamb and Rosemary Short Crust Pie** (GF)

roasted parsnip purée, heirloom carrots, rich bordelaise sauce

### **Crispy Skin Moroccan Barramundi Fillet**

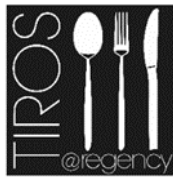
corn puree, char-grilled corn, preserved lemon, mesclun, lemon vinaigrette

### **Goats Curd Tortellini** (V, DFO)

roasted pumpkin, pinenuts, sage beurre noisette

### **Slow Braised Beef Braciolo**

prosciutto, confit garlic, tomato and thyme ragù, soft polenta, fried basil leaves, parmesan crisp



## DESSERT

### **Rich Coffee and Dark Chocolate Marquise**

tangy raspberry coulis, Chantilly cream, basil syrup

**\$14.50 ea**

### **Mirror-Glaze Spiced Carrot Cake**

filled with a praline crèmeux and an apricot gel

### **White Chocolate Pannacotta** (VEO, GF)

prosecco and orange compôte, caramelised white chocolate soil

### **Crème Fritters** (GFO)

vanilla zabaglione, rhubarb sorbet

## HOT DRINKS

### **Tea Selection \$4.00**

English Breakfast, Earl Grey, Green Tea, Chamomile, Peppermint

### **Coffee Selection \$4.50**

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

### **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

### **TIROS @ Regency**

The informal dining experience at TIROS @ Regency has seating for up to 120 guests. The indoors and al fresco area is perfect for a quick business lunch, casual dining or celebration. TIROS training restaurant enables students to gain industry experience in a fully operational commercial setting.

