

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

ENTRÉE

\$14.50ea

Duck and Pork Terrine

pistachios, caperberries, sour cherry chutney

Mozzarella Arancini (VEO, GFO)

pesto rosso, fried basil, herb aioli, balsamic glaze

Pan Fried Chicken and Mushroom Dumplings

ginger and sesame gyoza sauce, chili fronds

Pea and Potato Samosa

tamarind chutney, kachumber, chilli honey yoghurt

Smoked Salmon Pate

savory tuile, pickled vegetables, dill and herb oil

MAIN COURSE

\$23.50ea

Pan Fried Gnocchi (VE, GF)

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

Grilled Lamb (medium rare)

spiced pear purée, labneh, herb freekeh salad

Chicken Ballotin

celeriac purée, broccolini fritti, roasted heirloom carrots, peas, chicken glaze

Braised Beef Cheeks

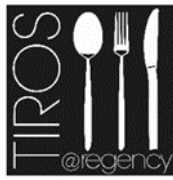
soft polenta, sautéed kale, parsnip crisps

Crispy Skin Barramundi Fillet

fondant potatoes, charred asparagus, caper - lemon butter sauce

Twice Cooked Pork Belly and Crackling

cauliflower purée, caramel miso reduction, fennel and apple salad



DESSERT

\$14.50ea

Amaretto and Almond Chocolate Torte

milk chocolate and orange ganache, almond praline crumb

Chestnut Crème Mousseline

sweet pastry, moscato pear, caramelized white chocolate cream, pistachio praline, cherry coulis

Lemon Semifreddo

candied lemon zest, mascarpone, tres leches soaked sponge

Coconut Pannacotta (VE, GF, NF)

mixed berry compôte, elderberry jelly, toasted granola

Pavlova

macerated strawberries, mango cream, bee pollen, passionfruit syrup

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.