

GRADUATES RESTAURANT MENU



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

FIRST

14.5 ea

Wild Mushroom Arancini

micro herb and rocket salad, shaved parmesan, balsamic glaze,
toasted walnuts, truffle aioli (V, VEO, GFO, DFO)

Twice Cooked Glazed Pork Belly

radicchio, pear and pickled fennel, sweet sticky cider glaze (DF NF)

Crispy Pepper-Berry Fried Local Squid

fresh cucumber and mint salad, soy and sesame dressing,
black garlic aioli (GFO, DFO, VEO, VO)

Salmon and Avocado Tartare

micro salad, fresh orange, avocado mousse, light citrus dressing,
salmon roe, coral tuille (NF, DFO)

SECOND

23.5 ea

Seared Native Spiced and Crusted Kangaroo Fillet

crispy egg noodles, sautéed Asian greens, samphire sea asparagus,
sticky soy and native plum jus (DF, GFO)

Steamed Barramundi Fillet

steamed rice, pickled daikon, spring onion garnish with hot oil,
sautéed greens, soy and ginger glaze (DF, VO)

Herb Crusted Oven Baked Lamb Backstrap

served medium-rare, potato fondant, roasted cherry tomatoes,
glazed baby carrots, grilled broccolini, rosemary jus (GFO)

Apple and Bacon Chicken Roulade

crispy skin, roasted new potatoes, frisée lettuce and cucumber salad,
honey garlic dressing (GF, NF)

Tea Smoked Pan Seared Duck Breast

parsnip purée, parsnip chips, buttered spinach, sugar snap peas,
crispy parsnip chips, citrus infused jus (GF, NF)

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

Please speak with your friendly server if you have any allergies or dietary requirements.

GRADUATES RESTAURANT MENU



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

THIRD

14.5 ea

Strawberry Matcha Mousse Cake

layered mousse cake sponge, matcha cream, toasted macadamia,
shortbread crumb, macerated strawberries

Golden Citrus Brûlée

burnt orange caramel, blood orange sorbet,
toasted almonds, biscuit crumble (GFO)

Apple Tarte Tartin

warm classic caramelised granny smith apple puff pastry tart,
lemon myrtle ice-cream, sugar garnish

Coconut Panna Cotta

caramelised white chocolate soil, passionfruit coulis,
toasted coconut biscuit (V, VE, DF, NF)

HOT DRINKS

Tea selection	English Breakfast, Earl Grey, Green, Chamomile, Peppermint	4.2 ea
Coffee selection	Espresso, 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, **NFO** – Nut Free Option, **LF** – Lactose Free, **LFO** – Lactose Free Option

Please speak with your friendly server if you have any allergies or dietary requirements.



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.

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.

How to get to Graduates Restaurant:

Graduates Restaurant is located within the TAFE SA Regency Park campus. Enter via Entrance 2 on Days Road.

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.

How to get to TIROS:

TIROS is located within the TAFE SA Regency Park campus. Enter via Entrance 2 on Days Road.

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.

OPENING HOURS

Graduates Restaurant

Dinner service Wednesday to Friday evenings with reservations available between 5:45pm – 7:00pm

TIROS @ Regency

Lunch service Tuesday to Friday, with reservations available between 12:00pm – 1:00pm

Results Café

Monday to Friday, 9am – 3pm during term and some school holidays

Regency International Centre

TAFE SA Regency Campus
137 Days Road, Regency Park
T 8348 4348

If you are a person who is Deaf, hard of hearing, or have a speech impairment, contact us through the National Relay Service accesshub.gov.au

TAFESA.EDU.AU/REGENCY-RESTAURANTS

