



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

FIRST

14.5 ea

Confit Duck Spring Roll (DF, GFO)

green papaya salad

Atlantic Salmon mosaic (GF)

buttermilk dressing, avocado purée, caperberries

Grilled Massamam Chicken Skewer (GF, DFO)

pickled cucumber, raita

Coconut and Nigella Seed Flatbread (V, VEO, GF, NFO)

roasted butternut pumpkin dip, pine nuts, herb oil

SECOND

23.5 ea

Squid Ink Linguini (DF)

prawns, mussels, shallots, cherry tomato, chilli

Beef Short Rib (GF)

pomme purée, crispy pancetta, red wine jus

Sri Lankan Bean, Edamame and Chickpea Curry (V, VEO, DF, GF)

pilaf Rice

Char - Grilled Kangaroo Fillet (GF, DF)

baba ghanoush, roasted beets, fondant potato

Asian Spiced Spatchcock Chicken

Asian salad, basmati rice



THIRD

11.9 ea

Pani-pol

Sri Lankan sweet coconut crêpes

Chocolate Parfait (GFO)

dark chocolate soil, sour cherry compôte

Lemon Curd Tart (GFO)

crème Chantilly, raspberry coulis

Tea Selection

english breakfast, earl grey
green tea, camomile
peppermint

4.0 ea

Coffee Selection

espresso, macchiato, long black
flat white, latte, chai latte
cappuccino, mocha
hot chocolate

3.8 ea

Milk Varieties

full cream, skim, soy, almond, lactose free, oat

DF-dairy free, DFO-dairy free option

V-vegetarian, VO-vegetarian option

VE-vegan, VEO-vegan option, LFO-Lactose free option

GF-gluten free, GFO-gluten free option

NF-nut free, NFO-nut free option

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