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| ***Meals prepared by TAFE SA Cookery students***  ***served by TAFE SA staff***  **MAIN COURSES** | ***23.5 ea*** |
| **Fish Burger**  Beer battered fish fillet, tossed salad, tartare sauce,  toasted charcoal brioche bun, French fries  **Penne Pasta** (V, GFO)  Rich tomato sauce, roasted Mediterranean vegetables, crisp parmesan tuile  **Crusted Pork Escalopes**  Coated with fresh breadcrumbs, parmesan and pinenuts,  potato salad, romesco sauce  **Braised Duck Leg**  Potato rösti, sautéed kale, mushroom sauce  **Thai Beef Salad** (VO)  Marinated chargrilled steak, vermicelli noodles, vegetables,  crispy shallots, roasted peanuts nam jim dressing |  |
| **DESSERTS**  **Yoghurt and Lemon Myrtle Panna Cotta** (GFO)  Rhubarb and strawberry compôte, glass biscuit  **Apple and Rosemary Tarte Tatin**  Vanilla bean ice - cream  **Chocolate Parfait**  Orange and Grand Marnier syrup, chocolate biscotti  **HOT DRINKS** | ***14.5 ea*** |
| **Tea Selection**  English Breakfast, Earl Grey, Green, Chamomile, Peppermint  **Coffee Selection**  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 | ***4.0 ea***  ***4.5 ea*** |
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**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](http://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.

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