

Saltbush RESTAURANT



Menu

Tuesday 3 September until Thursday 10 October 2024

Cost: \$35pp

Entrée

Soup of the Day (*V+GF*)

Pan fried baby squid, roasted chorizo, red onions,
great northern white bean purée (*GFO*)

Grilled asparagus, smoked bacon, frisé salad, pumpkin, fetta
cheese, poached eggs Moutarde de Meaux dressing (*GFO*)

Main Course

Ocean trout fillet, roasted capsicum, almond tarator,
black olives, lily capers, spring onions (*GFO*)

Char grilled sirloin steak, gruyere pomme aligot style,
baby zucchini, black truffle oil, sauce chateaubriand

Chicken breast, maple syrup, whisky glaze, saffron, corn,
chickpeas, cracked wheat, jus

Dessert

Baked chocolate marquise, raspberry coulis, basil syrup (*GFO*)

Matcha tea panna cotta, cured strawberries, pickled ginger,
sesame tuile (*GFO*)

Vanilla, orange creme brulée, biscotti (*GFO*)

Dietary menu available on request

OPENING Term 3: *Dinner:* Tuesday. *Lunch:* Wednesday, Thursday and Friday.

TIMES: Term 4: *Dinner:* Tuesday. *Lunch:* Wednesday and Thursday.

Tuesday dinner service: 6:15pm and 6:45pm opening times.

Wednesday, Thursday and Friday lunch service 11:30 and 12:00pm

PRICE: Menu: \$35pp

ADDRESS: Saltbush Training Restaurant
South Metropolitan TAFE, Mandurah campus
Education Drive, Mandurah WA 6210

[Book online](#) or bookings can be made by emailing
SaltbushTrainingRestaurant@smtafe.wa.edu.au

