

OPERATING HOURS

TRAINING RESTAURANT

Lunch - Mon to Fri - 11.30am to 2pm

Dinner - Mon to Fri - 6.30pm to 9pm

TRAINING BISTRO

Mon to Fri

Lunch - 11.30am to 1.30pm

**PLEASE NOTE THESE SERVICE TIMES ARE
SUBJECT TO CHANGE DEPENDING ON
STUDENT ENROLMENTS**

PRICING

MENU 1 - 4 \$25.00 per person

MENU 5 (Function & Christmas)

\$30.00 per person

MAKE A BOOKING

Bookings for our training bistro not required

Bookings for our training restaurant are
essential

ONLINE:

[www.southmetrotafe.wa.edu.au/
bentleypines](http://www.southmetrotafe.wa.edu.au/bentleypines)

EMAIL:

trainingrestaurant@smtafe.wa.edu.au

PHONE:

08 92677219

RESTAURANT MENU 5 31 MAY TO 18 JUNE 2021

\$30.00 per person including one drink of
premium, beer, wine or soft drink

Crumbed feta, avocado, toasted pine nuts (GFO)

Butternut pumpkin soup, white truffle oil (GFO,V)

Sumac chicken breast, seasonal vegetable, jus (GF)

Steamed date and walnut pudding, butterscotch
sauce (V)

Petit fours (GFO)

RESERVATION CONDITIONS

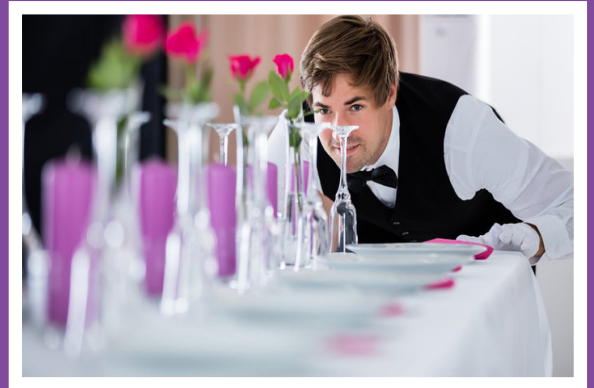
Bookings of 10 or more guests require
a deposit of \$10.00 per person payable
upon booking.

Deposits must be paid by credit card into
the reservation system.

Cheques and bank transfers are
discouraged.

No separate billing.

Cancellations must be made at least 2
days in advance and 10 days in advance
for group bookings.



Bentley Pines

Training Restaurant

Semester One

2021



GOVERNMENT OF
WESTERN AUSTRALIA



**South
Metropolitan**

WELCOME TO THE BENTLEY PINES

TRAINING RESTAURANT

Thank you for supporting our students in our live interactive training restaurant.

We value your feedback as it helps our students improve their customer service and hospitality skills.

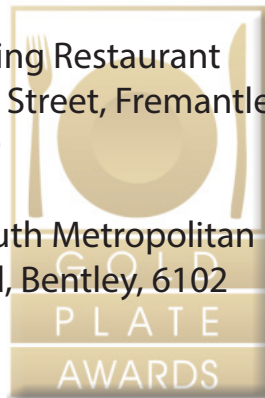
Our training restaurant offers excellent value for money in exchange for a restaurant service to suit training requirements. For this reason, please pay attention to opening hours and available menus when making your booking.

Our dishes are prepared by cookery students and service is done by our food and beverage students.

Three course menu is \$25.00 per person (lunch & dinner). Function & Christmas set menu is \$30.00 per person inclusive of one drink of either premium beer, wine or soft drink.

Bentley Pines Training Restaurant
Postal Address: 1 Fleet Street, Fremantle,
6160

Physical Address: South Metropolitan
TAFE, Hayman Road, Bentley, 6102



RESTAURANT MENU 1 15 FEBRUARY TO 12 MARCH 2021

ENTREE

Carrot & cumin soup (GFO)
Seared salmon fillet, fennel salad (GF)
Char grilled quail breast, honey caramel, soy
sauce, wasabi emulsion, capsicum, shitake
mushroom

MAIN COURSES

Market fish, leek fondue, riesling sauce (GF)
Slow roasted lamb rump, cauliflower purée,
broccolini (GF)
Paprika & cumin marinated char grilled chicken
paillard, eggplant, vegetables, date cous cous,
oregano, lemon jus, labneh (GF)
Risotto Milanese, green olive tapenade (GF, V, VG)

DESSERTS

A selection of three daily desserts

RESTAURANT MENU 2 15 MARCH TO 1 APRIL 2021

ENTREE

Bacon & sweetcorn chowder
Smoked chicken Caesar salad (GFO)
Pan fried squid, chorizo, white bean purée (GF)

MAIN COURSES

Snapper fillet, chickpeas mousseline, black
mussels, saffron sauce (GF)
Pork collar butt, roasted pumpkin, jus gras (GF)
Grilled sirloin, roasted tomato, potato gratin,
échalotte & merlot sauce
Ricotta gnocchi, zucchini ribbons, carrot purée,
parmesan shavings (V)

DESSERTS

A selection of three daily desserts

RESTAURANT MENU 3 12 APRIL TO 7 MAY 2021

ENTREE

Beetroot & ginger soup (GFO)
Coconut poached chicken, rice noodle salad (GF)
Seared scallop, filo pastry basket, sautéed
mushrooms, saffron sauce

MAIN COURSES

Pan fried chermoula barramundi, Asian greens,
lemon dressing (GF)
Duck confit, red cabbage, green beans (GF)
Slow braised lamb shoulder, cumin scented carrot
purée, barley (GF)
Roasted polenta, portobello mushrooms, pesto
sauce, grape tomato, rocket leaves (V)

DESSERTS

A selection of three daily desserts

RESTAURANT MENU 4 10 MAY TO 28 MAY 2021

ENTREE

Sweet potato & cashew nut soup (V)
Warm beetroot tartlet, fresh goats cheese, rocket
Harissa BBQ'd prawns, hummus, fennel, Kalamata
olives

MAIN COURSES

Market fish, panzanella, salsa verde (GF)
Pork tenderloin, whole grain mustard, stir fried
kale, potato rösti (GF)
Roasted spatchcock, Middle Eastern spices, risotto
cake, pan juices, green beans (GF)
Grilled asparagus, cherry tomato, rocket leaves,
ricotta cheese, toasted ciabatta (V) (GFO)

DESSERTS

A selection of three daily desserts