MAKE A BOOKING
Bookings for our training bistro are not required.
Bookings for our training restaurant are essential.

ONLINE:
www.southmetrotafe.wa.edu.au/bentley pines
EMAIL:
trainingrestaurant@smtafe.wa.edu.au
PHONE:
0892677219
Online or email bookings preferred

RESERVATION CONDITIONS
Individuals and bookings of 9 guests or less, no deposit is required however cancellations must be made at least two days in advance or ten days in advance for group bookings (10 people or more).

Reservations of 10 or more people require a deposit of $10.00 per person payable within two weeks from the time of making your booking.
One month’s notification is required for any group with sole use of the restaurant or no return on deposit.

PRICING
Menu 1 to 4 $25.00 per person
Menu 5 (Christmas) $30.00 per person
School Package $30.00 per person (inclusive of soft drinks)

Maximum of three payments per reservation
No individual billing
No children's menu
Dietary requirements to be advised upon booking

RESTAURANT MENU 5 - CHRISTMAS THEME
$30.00 PER PERSON INCLUSIVE OF ONE DRINK OF EITHER PREMIUM BEER, WINE OR SOFT DRINK

16 NOVEMBER TO 4 DECEMBER 2020
Seared scallop, lentil salad, smoked paprika aioli
(GF)
Roasted capsicum & tomato soup (GFO,V)
Roasted turkey breast, stuffing, cranberries
Seasonal vegetables, jus (GF)
Christmas pudding, brandy sauce
Petit fours (GFO)

In the interests of public safety, if you are showing symptoms of COVID-19, please refrain from attending our training facility at SMTAFE.
As per government requirement for all hospitality venues, all students have completed the COVID-19 Hygiene courses and all staff have completed the Hygiene Officer Certificates.
All patrons will need to adhere themselves to the COVID safety plan for Bentley Pines restaurant and will be directed by staff and students.
Contactless payments are preferred.
Many thanks for returning to the Bentley Pines Training facility and for keeping up your loyal custom, assuring the training of our students for the future of the hospitality industry.
Welcome to the Bentley Pines Training Restaurant

Thank you for supporting the 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 restaurant service to suit training requirements. For this reason, please pay attention to the available menus and opening hours when making your booking.

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

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

Operating Hours

Training Restaurant
Lunch - Mon to Fri - 11.30am to 2pm
Dinner - Mon to Thur - 6.30pm to 9pm

Training Bistro
Mon to Fri
Lunch 11.30am to 1.30pm

Bentley Pines Training Restaurant
Postal: 1 Fleet street, Fremantle, 6160, WA
Physical: South Metropolitan TAFE, Hayman Road, Bentley, 6102

Restaurant Menu 1
27 July to 21 August 2020

Entree
- Cauliflower, lemon basil, olive oil soup (GFO)
- Smoked chicken Caesar salad (GFO)
- Pan fried squid, chorizo, white bean puree (GF)

Main course
- Ocean trout, roasted polenta, broccolini, lemon beurre blanc (GF)
- Pork collar butt, roasted pumpkin, jus gras (GF)
- Grilled sirloin, roasted tomato, potato gratin, echalot and merlot sauce
- Ricotta gnocchi, zucchini ribbons, carrot puree, parmesan shavings (V)

Desserts
A selection of three daily desserts

Restaurant Menu 2
24 August to 18 September 2020

Entree
- Green peas and mint soup (GFO)
- Coconut poached chicken, rice noodle salad (GF)
- Seared scallop in filo pastry basket, sauteed mushrooms, saffron sauce

Main course
- Slow roasted chermoula barramundi, Asian greens, lemon dressing (GF)
- Duck confit, braised red cabbage, green beans (GF)
- Braised lamb shank, steamed broccoli, cauliflower mousseline (GF)
- Roasted polenta, portobello mushrooms, pesto sauce, grape tomato, rocket leaves (V)

Desserts
A selection of three daily desserts

Restaurant Menu 3
21 September to 23 October 2020

Entree
- Carrot and cumin soup (GFO)
- Seared salmon fillet, fennel salad (GF)
- Thin tomato tartlet (V)

Main course
- Market fish, leek fondue, riesling sauce (GF)
- Slow roasted lamb rump, cauliflower puree, broccolini (GF)
- Grilled chicken breast, ratatouille, parsley oil (GF)
- Risotto Milanese, green olive tapenade (GF, V, VG)

Desserts
A selection of three daily desserts

Restaurant Menu 4
26 October to 13 November 2020

Entree
- Potato and leek soup (V)
- Warm beetroot tartlet, fresh goat cheese, rocket leaves
- Harissa barbequed prawns, hummus, fennel, Kalamata olives

Main course
- Market fish, panzanella and salsa verde (GF)
- Roasted pork tenderloin, whole grain mustard, potato rosti (GF)
- Chicken Maryland, basil pesto, haricot beans panache (GF)
- Grilled asparagus, cherry tomato, rocket leaves, ricotta cheese, toasted ciabatta (V) (GFO)

Desserts
A selection of three daily desserts