Welcome Global Chef
Rachael Swain

Monday, October 24th at Dine-In
Lunch at Roth Café
Herb and Cheese Stuffed Field Mushrooms on Rocket Salad
Vegemite and Cheese Pinwheels
Salmon and Baby Spinach Cakes
Burst Cherry Tomato and Broccolini Salad with Creamy Herb Salsa
Mini Snag Rolls with Carmelized Onion, Cooked in Beer
Minted Pea Purée
Macadamia and Ginger Anzac Cookies
Dinner at West Side Dining
Herb and Cheese Stuffed Field Mushrooms
Salt and Pepper Squid with Pureed Sweet Corn and Cumin Salsa
Sweet Chili and Mango Prawn Salad with Lime, Chili and Ginger Dressing
Fried Tofu with Dashi Broth
Honey, Lemon and Thyme Roasted Carrots and Parsnips
Salt-Crusted Roasted Beets
Vegemite and Cheese Grilled Sandwich
Leek, Bacon and Sweet Potato Gratin
Slowly Braised Lamb in Barossa Valley Red Wine
Cream of Pumpkin, Paprika and Sage Soup
Passion Fruit Pavlova

Tuesday, October 25th at The Kitchen Table at SAC
Lunch & Dinner
Pan-Fried Salmon with Lemon, Fennel and Rocket served with
Lemon Crème Dressing
Slow-Roasted Pork Belly with Tassie Apple Relish
Creamy Parmesan Polenta
Cauliflower and Cumin Purée
Chili Minted Glazed Green Beans
Potato, Olive, Basil and Parmesan Mash

Hot Plate Choice of entree + 2 sides.............................................................................. $7.59
Entrée à la carte................................................................................................................... $5.89
Side Dish add a side to your entrée, each ......................................................................$1.19
Side Dish à la carte, each................................................................................................... $1.49

Meal Plan, Dining Dollars, Wolfie Wallet, Cash, Credit Accepted