



Mayi Nganyjal **R E S T A U R A N T**

————— 'Place of Food' —————

WELCOME TO

Mayi Nganyjal HOSPITALITY TRAINING RESTAURANT

Here, our students refine their skills in a real-world setting, dedicated to providing you an exceptional dining experience. Please note that seating may be limited, and minor mishaps might occur as this is a training restaurant.

Thank you for supporting the next generation of hospitality professionals. We trust you will enjoy your dining experience with us.

Please scan the QR code to view Mayi Nganyjal web page.



North Regional TAFE



northregionaltafe.wa.edu.au

RTO CODE: 52788

Mayi Nganyjal
RESTAURANT

SET
MENU

ENTREES

PACIFIC SEAFOOD CEVICHE

(GF)

Cucumber, shallot, coconut, jalapenos, citrus, puffed quinoa, coriander.

BEETROOT TARTE TATIN

(V, GF)

Caramelised onion, toasted hazelnuts, Goat's cheese

MAINS

SIRLOIN STEAK

(GF)

Chimichurri, charred asparagus, polenta fries.

GRILLED SALMON

(GF)

Beurre Blanc, roasted cauliflower and red pepper salad with olives and almonds.

PAN FRIED POTATO GNOCCHI

(V)

Red capsicum sauce, semi dried cherry tomato, parmesan.

DESSERT

ORANGE BAVAROIS

(GF)

Chantilly creme, chocolate sauce, pistachio crumb.

Gluten Free (GF) Vegetarian (V) Vegan (VG)
Please advise wait staff of any allergies or dietary requirements*



\$34.00 Per Person



Mayi Nganyjal
RESTAURANT

BEVERAGE
MENU

MOCKTAIL

\$4.50

BITTERSWEET APERITIF

Bittersweet Aperitivo, Elderflower cordial,
Lemon juice topped with soda.

ELDERFLOWER SPRITZ

Elderflower cordial, Angostura bitters topped
with soda water.

LEMON MANGO MAMBO

Mango puree, Mango juice, Lemon juice with a
dash of grenadine.

STRAWBERRY MOCQUIRI

Strawberry puree, Lime juice and Sugar syrup.

FRESH JUICE

Juice of the day

Please ask wait staff for juice of the day*

\$4.50

SOFT DRINK

Coke

Lemonade

Soda water

Lemon, lime and bitters

Soda, lime and bitters

\$3.00

Mayi Nganyjal
RESTAURANT

BEVERAGE
MENU

COFFEE

Espresso	\$3.00
Ristretto	\$3.00
Short Macchiato	\$3.00
Piccolo	\$3.00
Long Black	\$4.00
Latte	\$4.00
Flat white	\$4.00
Cappuccino	\$4.00
Mocha	\$4.00
Hot chocolate	\$4.00

Iced coffee	\$4.50
Iced chocolate	\$4.50

TEA

English Breakfast	\$3.00
Green	
Peppermint	

ALTERNATIVE MILKS

Almond	\$0.50
Oat	
Soy	

Glossary

Bavarois - A French dessert consisting of an egg based cooked custard and gelatin into which whipped cream is folded.

Buerre Blanc- A creamy sauce made with butter, onions and vinegar or lemon juice.

Ceviche - A cold dish consisting of fish or shellfish marinated in citrus and seasonings.

Chantilly Creme- Sweetened whipped cream typically flavoured with vanilla.

Chimichurri - A piquant sauce or marinade traditionally used on grilled meat, typically containing parsley, garlic, olive oil, and flakes of chilli pepper.

Tarte Tatin- A tart that has been baked upside down, caramilising fruits or vegetables in a pan, then lying a sheet of puff pastry on top and baking. once pastry is cooked it is turned out of the an with the pastry no the base.