



UNIVERSITY HOUSE

UNIVERSITY OF MELBOURNE

University House is the home of The University Club at The University of Melbourne

Autumn/Winter Dining Menu 2017

Entrée - \$15 | Main - \$25 | Dessert - \$15
Two Courses (Entrée or Dessert & Main) - \$35

Entrée

Soupe de jour

Slow cooked Southdown lamb shoulder haleem
with chickpeas and barley, pan-fried roti (gfo)

Charred eggplant and walnut pate, toasted pita bread with zaatar,
pickled baby cucumbers, house marinated mushrooms (vgn, gfo, v)

Kingfish cured with orange and anise, Avruga caviar, rocket,
seeded croutons and orange reduction (gfo, df)

Chacuterie platter of Wagyu pastrami, Spanish chorizo sausage,
Morcilla black pudding, Sicilian olives, cippolinis and chargrilled Turkish bread

Butternut pumpkin freekah risotto with toasted pine nuts,
sage and parmesan crumble (dfo, gfo, v, vgn)

Squid ink linguine with seared Moreton Bay Bugs, prawn bisque,
freshly shaved parmesan (dfo)

**All Entrées are available as a Main*

Main

Makrut lime scented steamed Fish of Day, fresh rolled rice noodles,
crispy tofu puffs, laksa broth (gfo)

250g Pinnacle grass-fed porterhouse mbscore 2+, pommes gratin,
shitake mushroom jus (dfo, gf)

Cassoulet of duck with French garlic sausage, fresh haricot beans,
puff pastry fleuron (gfo)

12 hour braised venison shank with juniper berries, truffled semolina,
apple and horseradish preserve (gf, dfo)

Parsnip compressed with aged soy, royal blue mash, miso jus,
dehydrated kale, beetroot chips (gf, dfo, v)

Tiger prawn, local calamari and chorizo paella
with baby peas and saffron (gf, dfo)

Dessert

Sticky prune cinnamon cake, coconut caramel, coconut and cacao gelato,
coconut chips (vgn)

White cacao and strawberry brulee, white chocolate and almond wafer,
strawberry vanilla gel (gfo)

Gelato of the Day in wafer basket (gfo)

Gateaux of the Day

Trio of cheese with mixed crackers

Entrée: \$15 | Main: \$25 | Dessert: \$15

Two courses (entrée/dessert & main): \$35

Sides: Salad/Chips/Steamed vegetables (each) - \$9

Kids meals available – Please ask your waiter - \$9



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University House Wine List

| Sparkling | gls | Btl | | Gls | btl |
|----------------------------|------------|------------|-----------------------------------|------------|------------|
| Chandon Brut NV | 10.5 | 44 | Taltarni T-Series Brut NV | | 29 |
| Bleasdale Sparkling Shiraz | 9.5 | 38 | Brown Brothers Patricia Brut 2008 | | 64 |
| Angas Brut Sparkling | 6.3 | 29 | Brown Brothers Prosecco | 8.8 | 35 |

| White | gls | Btl | Red | Gls | btl |
|---------------------------------------|------------|------------|--|------------|------------|
| House White Pinot Grigio | 7.3 | 29 | House Red Shiraz | 7.3 | 29 |
| Mountadam Riesling 2016 | 8.3 | 35 | Lethbridge Pinot Noir 2016 | | 42 |
| Pewsey Vale Riesling 2016 | 9.0 | 36 | Seville Estate 'The Barber' Pinot Noir 2016 | 8.8 | 35 |
| Soho Road Chardonnay 2015 | | 47 | Torbreck Woodcutters Shiraz 2015 | | 39 |
| Tarra Warra Estate Chardonnay 2014 | | 38 | Thorn Clarke Sandpiper Shiraz 2016 | 8.3 | 30 |
| Banks Roads Chardonnay | 10.0 | 40 | Passing Clouds Shiraz 2014 | | 40 |
| Thorn Clarke Pinot Gris 2016 | 8.8 | 32 | Penley Estate Cab. Sauv 2014 | | 33 |
| Corte Giara Pinot Grigio 2015 | | 33 | Vasse Felix Filius Cab. Sauv 2009 | 8.8 | 36 |
| Ocean Eight Pinot Gris 2016 | | 45 | Taltarni Estate Cab. Sauv. 2009 | | 48 |
| Ellis Signature Label Viognier 2016 | 8.8 | 35 | Masi Campofiorin 2011 | | 49 |
| Nautilus Sauvignon Blanc 2016 | 9.3 | 37 | Elefante Primero Tempranillo 2014 | 6.8 | 27 |
| Shaw & Smith Sauv. Blanc 2016 | | 40 | Knights Hills Tempranillo 2013 | | 39 |

Members please show your Membership Card for Member Pricing

Full wine list available – please ask your waiter

Bar Menu

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| Shoe string fries with garlic aioli | 7.00 | Wedges with sun-dried tomato mayo | 7.50 |
| Trio of dips –with charred Turkish bread or crudités (Extra Bread - 3) | 7.00 | Bowl of chips | 7.00 |
| Gourmet cheese, nut and crackers platter | 12.50 | Selected cheese, nut and crackers platter | 9.00 |
| Mini Smoked Salmon Rosettes(3) | 8.00 | Antipasto Platter | 9.00 |
| Thai Vegeatble Spring Rolls (3) | 7.00 | Crispy Karaage Chicken | 7.00 |
| Margarita pizza | 10.50 | Prosciutto and bocconcini pizza | 10.50 |
| Tuscan vegetable pizza | 10.50 | Tempura Pumpkin Flower (4) | 8.00 |

