

University House

Private Dining Spring-Summer Menu 2018

Entrée

Soup du jour

Shaved Wagyu bresaola, olive tapenade, toasted olive bread, shaved parmesan, beetroot greens (gfo, dfo)

Smoked Yarra Valley trout, potato crème fraiche pikelets, fried capers, spinach, tomato julienne (gf)

Sautéed prawns & preserved lemon, toasted nutty moghrabieh, eggplant relish, pomegranate glaze

Shitake & leek spring rolls, House plum sauce (v, df)

Spinach & ricotta ravioli, toasted broccoli and kale, seed pesto, basil cream (v)

Duck, water chestnut & mushroom risotto, hazelnut pesto (gf)

Fried Tofu, broccolini, baby corn, black bean sauce, fresh rice noodle (v, df, gf)

*All Entrées are available as a Main course

Main

Charred grain-fed Porterhouse, spring caponata, polenta chips, pancetta crumb, shiraz jus (gf, df)

Dukkha crusted chicken breast, koshiri, tomato butter, fried onions

Seared market fish, lemongrass rub, wilted Asian greens, turmeric rice, lime soy dressing (gf, df)

Fried market fish goujons, wakame batter, Asian slaw, pickled ginger mayo, string fries (gf)

Eggplant & braised chickpeas 'charlotte', toasted quinoa loaf, kasoundi dressing (v, vgo, gf, df)

Dessert

Passion fruit and white chocolate mousse, Eton mess (gf)

Flourless chocolate cake, honey brittle, berry coulis

Nutella pannacotta, chocolate biscotti, poached blueberries (gfo)

Gateaux of the day

Today's gourmet Ice Cream selection served in a waffle basket

Gourmet cheese plate with crackers

(v) Vegetarian | (vg) Vegan | (vgo) Vegan Option Available | (df) dairy free | (gf) Gluten Free | (gfo) Gluten Free Option Available | (dfo) Dairy Free Option Available