

University House - Private Dining Spring-Summer Menu 2019

Entrée

Soup of the day

Summer Minestrone, orecchiette and Grana Padana (v)

Fried pumpkin flowers, preserved lemon aioli (v)

Smoked salmon, pickled kohlrabi, yuzu gel, puffed wild rice (gf, df)

Chicken liver and porcini terrine, mustard fruits, brioche crisps

Smoked duck salad, mango and cucumber, plum dressing (gf, df)

Vegan gado gado, potatoes and tofu, satay dressing (vg, gfo, dfo)

Pappardelle carbonara, softened grandma ham, caramelised shallots, egg cream

Summer green vegetable risotto, lettuce, ricotta (v, gf)

*All Entrées are available as a Main course

Main

Grilled ras el hanout spiced chicken breast, bourghul pilaf, rose apple relish,
capsicum hommus (df)

Braised hoisin beef short rib, sesame soba noodles and wilted Asian greens (gfo)

Chargrilled scotch fillet, braised artichoke, roma tomato, bianco jus

Roast market fish, pomegranate glazed baby eggplant, kale tabouli, tahini dressing

Heirloom pumpkin adobo, fried cornbread, bourbon bean stew (v)

Dessert

Fig and mascarpone roulade, marsala glaze

White and dark chocolate tart, chocolate ice cream

Lemon curd pannacotta, lemon crackle cookie (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