

## University House

### Private Dining - Winter 2019

#### ***Entrée***

Soup of the day

Tikka spiced red lentil, sweet potato and coconut soup (v, gf, df)

Soused Kingfish, white anchovy aioli, squid ink wafers (df)

Beetroot and wattleseed loaf, whipped Yarra Valley Fetta, caramelised onion relish (v, gf)

Vegetable Picadillo Mexicali, white corn tortillas, avocado salsa (vgn, gf)

Salad of smoked lamb tenderloin, pickled baby carrots, skordalia (gf)

Risotto of braised fennel, semi dried tomato, salsa verde (v, gf)

Duck Ragu with Pappardelle, sherry raisins, gremolata

Prawn and lemongrass stir fry, rice noodle, crispy vegetables in egg sauce (gf)

**\*All Entrées are available as a Main course**

#### ***Main***

Baked ricotta stuffed bell peppers on crispy fried polenta, romesco sauce (v, gf)

Chargrilled Angus scotch, béarnaise sauce, pomme frites, sauté brussels sprouts (gf)

Pan fried chicken breast, green peppercorn cream, gratin potato (gf)

Spinach tortellini, crushed peas, crème fraiche, blistered baby tomatoes (v)

Vegan “Mac ‘n’ cheese”, Jerusalem artichoke, black garlic crust (vgn)

Orange anise glazed pork cutlet, Korean cucumber pickle, black rice (gf, df)

Venison, stout and vegemite pie, Branston pickles, string chips

Pan-baked market fish, dill baby potatoes, preserved lemon butter, fried capers (gf)

Fried market fish in chickpea batter, sweet potato fries, medley tomato salad, tartare

#### ***Dessert***

Rhubarb and rosewater semifreddo with brandy snaps (gf)

Vegan apple toffee pie, coconut “ice-cream” (vgn)

Steamed peach vanilla pudding, cardamom custard

Cake of the day

Gourmet cheese plate with crackers

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