

University House - Private Dining Summer Menu 2020

Entree

Soup of the day

Torched herb-crusted goats cheese, apple, roquette and walnut salad, lime pickle, balsamic glaze (v)

Smoked duck breast, orange and fennel salad, scorched macadamia nuts (gf)

Seared Canadian scallops, caponata, quinoa, wasabi caviar (df, gf)

Chicken Caesar, baby cos leaves, poached egg, bacon, parmesan cheese, croutons, anchovy dressing

All entrees are available as a main course

Main

Seared scotch fillet Bourgogne style, roast rosemary chat potatoes, red wine jus (gf, pp)

BBQ chicken breast, quinoa pilaf, steamed greens, chimichurri salsa (df)

Veal katsu don, black and white rice, Japanese slaw (gf)

Pan-fried Australian salmon, potato and spinach salad, agrodolce, gremolata (gf)

Roast pumpkin and fetta risotto, crispy sage, broad beans (vegan, gf)

Dessert

Berry Eton Mess, meringues, custard, Chantilly cream (gf)

Gourmet ice cream selection, served in a waffle basket (gfo)

Selection of Victorian cheeses, brie, blue and cheddar, artisan crackers, fruit and quince paste (gfo)

(v) Vegetarian (vegan) Vegan (gf) Gluten Free (gfo) Gluten Free Option (df) Dairy Free (pp) Pork Products

