

University House

Spring / Summer 2020 Dinner Menu

Entrée

Soup of the day (ask your friendly waiter what today's soup is)

Alan's English pork pie, piccalilli, salad leaves, red currant jelly **(PP)**

Whisky cured salmon, potato scone, petit salad, salmon pearls **(GFF)**

Beetroot and herb tabbouleh, goats cheese feta, toasted almonds **(V, N)**

Seared scallops, textures of cauliflower, spiced pancetta **(GFF, PP)**

Main Course

Moroccan vegetable tagine, vegetable cous cous **(Vegan, GFF)**

Baked Barramundi fillet, split pea dhal, bean salsa, coconut yoghurt **(GFF)**

Pan fried Chermoula chicken breast, sweet corn puree, charred corn **(GFF)**

Grilled 150g Portland beef tenderloin, potato gratin, cauliflower puree, salsa verde **(GFF)**

Seared Spring lamb loin, silverbeet frittata, green pea hummus, pickle shallots and feta cheese **(GFF)**

Premium Mains

Confit duck leg, orange, pickled fennel and watercress salad, rhubarb glaze **(GFF)**

Broiled 300g Portland Scotch fillet steak, twice roasted baby potatoes, slaw, harissa butter **(GFF)**

Dessert

Mocha mousse tart, mascarpone cheese, salted peanut brittle **(N)**

Chia seed pudding, berries, and toasted coconut **(GFF, Vegan)**

Crème caramel, citrus segments, meringue **(GFF)**

Raspberry and ricotta cake, berry compote, vanilla ice cream **(GFF)**

Daily Chefs selection of ice creams and sorbets **(GFF)**

Victorian cheese selection, fresh and dried fruit, fig jam, crackers and lavosh

(V) Vegetarian (Vegan) Vegan (GFF) Gluten Free Friendly

(PP) Pork products (N) Contains nuts