



## University House Autumn Dinner Menu

Served from 5.45pm – 9.00pm, Wednesday – Saturday

Entrée: \$19 | Main: \$33 | Dessert: \$19  
2 course \$46 | 3 course \$56



Please scan QR code to check in.

### Entrée

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

**Smoked ham hock Terrine**, celeriac and mustard seed remoulade, watercress, brioche wafers

**Gin and citrus cured salmon**, dill cream, compressed cucumber, salmon pearls (**gff**)

**Yarra Valley goats' cheese and caramelized onion tart**, petite leaves, hazelnut dressing (**v, gff, N**)

**Seared scallops**, sweet corn puree, chorizo crumbs, coriander (**gff, pp**)

**Cashew nut labneh**, courgette and broad bean salad (**gff, vegan, N**)

### Main Course

**Miso glazed eggplant**, brown rice, pickled bok choy, sesame seeds (**gff, vegan**)

**Lentil and vegetable bolognese**, Pumpkin gnocchi, chilli gremolata, vegan cheese (**gff, vegan**)

**Baked Barramundi fillet**, broccoli cream, fennel and orange salad (**gff**)

**Pan fried chicken breast**, zucchini and asparagus linguini, rocket pesto (**gff, N**)

**Seared Sumac and herb lamb loin**, sweet potato Fattoush salad, baba ghanoush (**gff**)

**Twice cooked Pork Belly**, pickled red cabbage, apple puree, parsnip crisps (**gff**)

**Grilled Portland Beef Steaks** - All steaks come with French fries, house salad, bearnaise sauce (**gff**):

*200g beef eye fillet | 300g Scotch fillet | 500g Ribeye (surcharge of \$9.00)*

### Sides dishes - \$7.50 each

House salad, cherry tomatoes, cucumber, radish, mixed salad leaves, dressing (**gff, vegan**)

French fries, garlic aioli (**gff, df**)

Herb roasted baby potatoes (**gff, vegan**)

Roasted broccolini, almond butter (**gff**)

### Dessert

**Berry shortbread tart**, Chantilly cream, berry compote

**Chilled rice pudding**, macerated rosewater strawberries, pistachio crumbs (**gff, vegan, N**)

**White chocolate panna cotta**, rhubarb and raspberry jam (**gff**)

**Crepe suzette**, orange segments, vanilla ice cream (**gff**)

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

**Victorian cheese selection**, dried fruit, fig jam, crackers

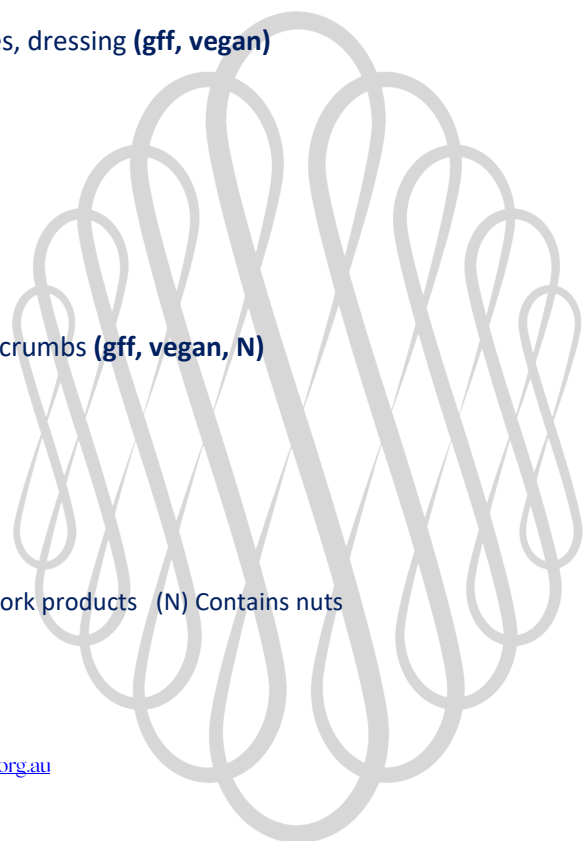
(V) Vegetarian (Vegan) Vegan (GFF) Gluten Free Friendly (PP) Pork products (N) Contains nuts

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## University House Autumn 2021 Wine List

	Glass \$	Bottle \$
<b>Sparkling Wine and Champagne</b>		
Ruggeri 'Argero' DOC Prosecco NV, <i>Treviso Italy</i>	10.3	37
Taltarni Rose Brut 2013, <i>Vic</i>	11.3	41
Chandon Brut NV, <i>Vic</i>	12.3	46
Taittinger Brut Reserve, <i>France</i>	19.5	98
Louis Roederer Brut Premier, <i>France</i>		110
<b>White Wine</b>		
<i>Light and crisp</i>		
Jim Barry Assyrτικο 2019. <i>Clare Valley, S.A.</i>	13.6	46
Muster 'Polish Hill' Riesling 2019, <i>Clare Valley, S.A.</i>	10.3	39
Bass River Riesling 2019, <i>Gippsland, VIC</i>		39
Pikes Traditionale Riesling 2020, <i>Clare Valley, S.A.</i>		40
<i>Fresh and fruity</i>		
Tenuta Maccan DOC Pinot Grigio 2019, <i>Delle Venezie, Italy</i>		32
Vinaceous Pinot Grigio 2019. <i>Adelaide Hills, S.A.</i>		36
Ocean Eight Pinot Gris 2019, <i>Mornington Peninsula</i>		47
Riposte 'The foil' Sauvignon Blanc 2020, <i>Adelaide Hills, S.A.</i>	10.3	36
Nautilus Estate Sauvignon Blanc 2019, <i>Marlborough, N.Z</i>		39
Shaw + Smith Sauvignon Blanc 2020, <i>Adelaide Hills</i>		45
<i>Bold and textural</i>		
Henschke 'Ridge of Candles' Sauvignon Semillon 2017, <i>Adelaide Hills S.A.</i>		46
Yalumba 'Samuel Gardens' Chardonnay, <i>Eden Valley S.A.</i>		38
Rising Chardonnay 2019, <i>Yarra Valley, VIC</i>	11.6	42
Joseph Drouhin Macon-Village, <i>Maconnais France</i>		45
<b>Red Wine</b>		
<i>Light bodied and fruity</i>		
Rameau D'or Petit Amour Rose 2019, <i>France</i>	10.6	37
Maison AIX Rosé 2019, <i>France</i>		48
Montalto Pinot Noir 2019, <i>Mornington Peninsula, VIC</i>	13.6	47
Nanny Goat Pinot Noir 2019, <i>Central Otago, N.Z</i>		55
<i>Medium weight</i>		
Colab & Bloom Sangiovese 2019, <i>Fleurieu, S.A.</i>		36
Turkey Flat 'Butchers Block' Red Blend 2017, <i>Barossa S.A.</i>		37
Cosa Nostra 'il Capo' Nero D'Avola 2017	11.3	40
Guigal Cotes du Rhone Rouge 2016, <i>France</i>		45
<i>Big and Bold</i>		
Buller Wines 'RLB' Cabernet Sauvignon 2019, <i>Victoria</i>	9.3	34
Vasse Felix Filius Cabernet Sauvignon 2018, <i>Margaret River</i>		40
Pikes 'Stone Cutters' Shiraz 2018, <i>Clare Valley S.A.</i>		38
Chateau Tanunda 'Grand Barossa' Shiraz 2019, <i>Barossa, S.A.</i>	11.3	40
Woodstock Shiraz 2016, <i>McLaren Vale, S.A.</i>		40
Jim Barry 'McRae Wood' Shiraz 2016, <i>Clare Valley, S.A.</i>		75

*\*Members please present your membership card to receive discounted price\**