

## University House Autumn Lunch Menu

Served 11.45am – 2.30pm daily



Please scan QR code to check in.

### Main

Salt and pepper calamari, French fries, garden salad, sweet chilli aioli (gff)	\$19.50
Lentil and vegetable bolognese, penne pasta, chilli gremolata, vegan cheese (gff, vegan)	\$19.50
Asian-style tofu and edamame salad, ginger and lime dressing (gff, vegan)	\$19.50
Cajun chicken nourish bowl, brown rice, shredded lettuce, bean salsa, coconut yoghurt (gff, df)	\$19.50
Slow cooked pork belly ramen, noodles, soft boiled egg, pickled bok choy (gff, pp)	\$23.50
Cheese and bacon wagyu beef burger, French fries and pickles (pp)	\$20.50
Crumbed Fish and Chips, garden salad, tartare sauce and lemon (gff)	\$20.50
Roast of the day, roast seasonal vegetables and potato, pan jus (gff)	\$25.50
Firecracker glazed salmon, avocado and asparagus and orange salad (gff)	\$23.50
Steak sandwich, smoked bacon, egg, tomato relish, Turkish bread, fries (pp)	\$23.50

### Weekly Specials – Check our specials board, or ask our staff at the bar!

Vegetarian Special	\$19.50
Meat Special	\$25.50
10-Inch Pizza	\$23.50

***\*Members receive a \$3 discount on all main meals with presentation of Membership Card***

### Extras

Bread roll and butter	\$2.50
House salad (gff, vegan)	\$6.50
French fries with aioli (gff, vegan)	\$8.00

### Dessert

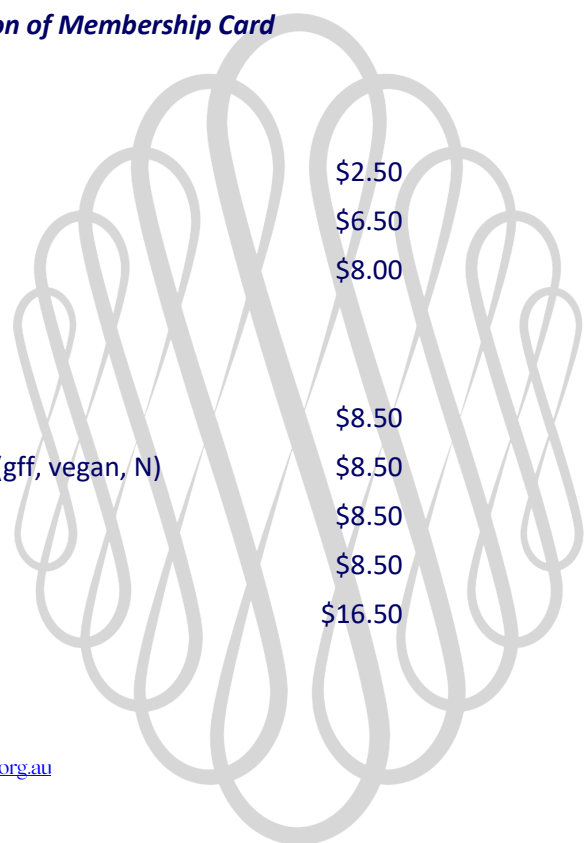
Berry shortbread tart, Chantilly cream, berry compote	\$8.50
Chilled rice pudding, macerated rosewater strawberries, pistachio's (gff, vegan, N)	\$8.50
White chocolate panna cotta, rhubarb and raspberry jam (gff)	\$8.50
Daily Chefs selection of ice creams and sorbets (gff)	\$8.50
Victorian cheese selection, dried fruit, fig jam, crackers and lavosh	\$16.50

University Club Inc.

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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*