

UNIVERSITY HOUSE

FUNCTION SET MENU

\$74 TWO COURSE | \$84 THREE COURSE

ALTERNATING COURSES AVAILABLE

Entrée

Whisky cured salmon, potato scone, petit salad, salmon pearls (gf)

Beetroot and herb tabbouleh, goats cheese feta, toasted almonds (v, n)

Duck terrine, potato salad, olive dressing (gf)

Roast pumpkin tortellini, kale, pepita seeds, vegan feta (vegan)

Lemongrass chilli chicken, kale slaw, Vietnamese dressing (gf)

Main

Cauliflower steak, butterbean and tahini smear, vegetable cous cous (vegan, gf)

Barramundi fillet, split pea dhal, bean salsa, coconut yoghurt (gf)

Cajun rubbed salmon, zucchini and corn fritters, mango, and avocado salsa (gf)

Chermolua chicken breast, sweet corn puree, charred corn (gf)

Chicken breast, smoked pancetta, confit potatoes, asparagus, celeriac puree (gf, pp)

200g Portland beef tenderloin, potato gratin, cauliflower puree, salsa verde (gf)

Spring lamb loin, silverbeet frittata, green pea hummus, pickle shallots,
feta cheese (gf)

Confit duck, orange, pickled fennel and watercress salad, rhubarb glaze (gf)

Dessert

White chocolate panna cotta, seasonal berries (gf)

Mocha mousse tart, crème fraiche, salted peanut brittle (n)

Coconut Chia seed pudding, blueberries, and toasted coconut (gf, vegan)

Crème caramel, citrus segments, meringue (gf)

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

(gf) Gluten Free Friendly (v) Vegetarian (n) Contains Nuts (pp) Contains Pork Products