University House Members Bistro

Feb 2022

Entrée

Soup of the day 10

Beetroot and gin cured salmon, pickled beets, smoked yoghurt, caviar (gf) 15

5-spiced, twice cooked pork belly, corn cream, spring onions, coriander (pp, gf) 21

Seared scallops miang,
coconut & peanut salsa, pickled shallots, salmon pearls, shiso leaves (gf, n) 21

Avocado pate,
heirloom tomatoes, basil, crusty bread, balsamic glaze (vegan, gf, df) 15

Prawn and scallop tortellini, seafood bisque, chive oil 22

Main Course

Miso & ginger baked pumpkin,
edamame beans, nut crumble, sesame & miso dressing (gf, vegan, df, n) 20

Creamy vegetable primavera pasta,
potato gnocchi, cashews, peas, asparagus, zucchini and herbs (vegan, n, gf, df) 20

Baked Barramundi fillet,
new potatoes, tomato, olive, caper salsa, basil (gf) 35

Moroccan spatchcock,
roasted sweet potato, pumpkin, beetroot & goats cheese salad (gf) 35

Slow cooked lamb croquette, lamb cutlet, labneh, pea, radish & fetta (gf) 35

Soy glazed sticky duck leg, steamed rice, pickled bok choy, Asian herb salad (gf) 35

Grilled O'Connor (Gippsland) Steak, served with twice cooked chat potatoes, asparagus, vine tomatoes and bearnaise sauce (gf):

200g beef eye fillet 47

250g Angus rump 35

Sides

House salad: cherry tomatoes, cucumber, radish, mixed salad leaves (gf, vegan) 8

French fries, aioli (gf, df) 8

Herb roasted baby potatoes (gf, vegan) 8

Roast asparagus spears, crumbled fetta cheese (gf) 8

Dessert

Chocolate panna cotta, espresso jelly, vanilla bean cream (gf) 12

Baked banana cheesecake, honeycomb, salted caramel sauce (gf) 12

Peach melba Eton mess, raspberries, pavlova, almonds, Chantilly cream (gf, n) 12

Double Choc chai seed pudding, cocoa nibs, toasted coconut, almonds (gf, vegan, n) 12

Trio of Ice cream and sorbets (gf) 12

Victorian cheese selection, dried fruit, fig jam, crackers 17

(v) vegetarian | (vegan) | (gf) gluten free | (pp) pork products | (n) contains nuts | (df) dairy free

Every possible precaution will be taken to ensure that recipes do not contain allergens listed by ingredients. Please note that certain items may contain traces of allergic ingredients, as they are prepared in facilities that also process milk products, egg products, gluten containing products, fish, crustacean, soybean, sesame seeds and nut products

University House Wine List

Sparkling Wine and Champagne	**Glass $**	**Bottle $**
All Saints Prosecco, NV, *Vic*	11	40
Bleasdale Sparkling Shiraz NV, Langhorne Creek S.A.	11.5	40
Taltarni Rose Brut 2013, *Vic*	11.5	41
Chandon Brut NV, *Vic*	12.5	46
Chandon Garden Spritz	12.5	46
Taittinger Cuvee Prestige NV, *France*	19.5	98
White Wine - Aromatic		
Robert Oatley 'Signature series' Riesling 2020, Great Southern WA		37
Head Riesling 2018, *Eden Valley, S.A.*		39
Pikes Traditionale Riesling 2021, *Clare Valley, S.A.*	11.5	40
Bests Riesling 2020, *Great Western, VIC*		41
Fruity		
Henschke 'Sass the Tailor' Pinot Gris 2020, *Adelaide Hills S.A.*	11	38
All Saints Pinot Grigio 2020, *Rutherglen VIC*		38
Ocean Eight Pinot Gris 2020, *Mornington Peninsula VIC*		47
Riposte 'The foil' Sauvignon Blanc 2020, *Adelaide Hills, S.A*		36
Villa Maria 'Reserve' Sauvignon Blanc 2021, *Marlborough, N.Z*	12	43
Shaw + Smith Sauvignon Blanc 2021, *Adelaide Hills*		45
Textural		
Henschke Sauvignon Semillon 2017, *Adelaide Hills S.A.*		46
Cosa Nostra Vermrentino 2018, *Alpine Valleys, Vic.*		40
Yalumba 'Samuel's Collection' Chardonnay 2020, *Eden Valley, S.A.*		37
Vasse Felix Filius Chardonnay 2020, *Margaret River, W.A.*	11.5	40
Rising Chardonnay, 2020-, *Yarra Valley VIC*		42
Kooyong Clonale Chardonnay 2019, *Mornington Peninsula, Vic.*		45
Red Wine - Light Bodied		
Rameau D'or Rose 2019, *France*	11.5	41
Ad Hoc 'Cruel Mistress' Pinot Noir 2020, *Great Southern W.A.*		37
Oakridge Pinot Noir 2019, *Yarra Valley, Vic*	11.5	40
Montalto 'Pennon Hill' Pinot Noir 2019, *Mornington Peninsula, VIC*		47
Nanny Goat Pinot Noir 2019, *Central Otago, N.Z*		55
Medium Weight		
Colab & Bloom Montepulciano 2019, *Fleurieu, S.A.*	10.5	36
Yalumba 'Bush Vine' Grenache 2019, *Barossa Valley, S.A.*		37
Tar & Roses Sangiovese 2020, *Barossa Valley, S.A.*		37
Guigal Cotes du Rhone Rouge 2017, *France*		45
Big and Bold		
Robert Oatley Cabernet Sauvignon 2018, *Margaret River, W.A.*		37
Coriole 'Songbird' Cabernet Sauvignon 2020, *McLaren Vale, S.A.*	10.5	37
Vasse Felix Filius Cabernet Sauvignon 2018, *Margaret River*		40
Yalumba The Cigar Cabernet Sauvignon 2018, Coonawarra, S.A.		47
Taltarni Cabernet Sauvignon 2017, *Pyrenees Vic*		50
Bests 'Bin 1' Shiraz 2018, *Great Western VIC*	11.5	41
Pikes 'Stone Cutters' Shiraz 2018, *Clare Valley S.A.*		38
Chateau Tanunda Shiraz 2019, *Barossa S.A.*		40
Bindi Pyrette Shiraz 2019, *Heathcote Vic*		55
Jim Barry 'McRae Wood' Shiraz 2018, *Clare Valley, S.A.*		75

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