

# University House A La Carte Menu – Summer 2022

## Entrée

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

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

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

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

**Avocado pâté**, heirloom tomatoes, basil, crusty bread, balsamic glaze (vegan, gf, df)

**Prawn and scallop tortellini**, seafood bisque, chive oil

## Main Course

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

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

**Baked barramundi fillet**, new potatoes, tomato, olive, caper salsa, basil (gf)

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

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

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

**Grilled O'Connor beef** – Your choice of 200g beef eye fillet, or 250g Angus rump, served with twice cooked chat potatoes, asparagus, vine tomatoes and bearnaise sauce (gf)

*(v) Vegetarian (vegan) 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 product

### **Sides \$8.00**

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

French fries, aioli (gf, df)

Herb roasted baby potatoes (gf, vegan)

Roast asparagus spears, crumbled feta cheese (gf)

### **Dessert**

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

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

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

**Double choc chia seed pudding**, cocoa nibs, toasted coconut, almonds (gf, vegan, n)

**Trio of ice cream and sorbets** (gf)

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

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