

UNIVERSITY HOUSE

FUNCTION SET MENU

\$74 - 2 COURSES | \$84 - 3 COURSES

SELECT ONE FROM EACH COURSE, OR 2 FOR ALTERNATING COURSES (MINIMUM 16 GUESTS REQUIRED FOR ALTERNATING)

Entree

Pumpkin and pecorino agnolotti, hazelnut and sage beurre noisette (v)

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

Free range chicken terrine, tarragon cream, compressed cucumber, sorrel leaves (gfr)

Beef pastrami, creamed tuna, garlic chips, capers, gherkins (gfr)

5 spiced twice cooked pork belly, corn cream, spring onions, coriander (gfr)

Prawn and scallop tortellini, seafood bisque, chive oil

Main

Miso baked cauliflower, edamame beans, nut crumble, sesame & miso dressing (vegan, gfr, df, n)

Baked Barramundi fillet, crab cake, black garlic, roasted vine tomatoes (gfr)

Baked salmon pave, shellfish Bouillabaisse, panache of vegetables (gfr)

Pan fried chicken and prosciutto cannon, potato gnocchi, walnut & sage butter sauce (gfr, pp, n)

Tikka rubbed spatchcock, cauliflower and potato curry, coconut yoghurt (gfr, df)

Beef tenderloin, gratin potato, mushroom cream and greens (gfr)

Slow cooked beef cheek, coconut spiced lentils, pickled carrot (gfr)

Herb crusted lamb rump, smashed baby potatoes, mint peas, gravy (gfr)

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Side dishes (available for an additional \$5 per person)

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

Herb roasted baby potatoes (gfr, vegan)

Roast asparagus spears, crumbled fetta cheese (gfr)

Maple glazed baby carrots (gfr, vegan)

Dessert

Chocolate ganache tart, roasted vanilla strawberries, basil

Peach melba eton mess, raspberries, pavlova, almonds, Chantilly cream (gfr, n)

Baked banana cheesecake, honeycomb, salted caramel sauce (gfr)

Soft pavlova, berry compote, rosewater Chantilly cream (gfr)

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

Victorian cheese selection, dried fruit, fig jam, crackers

Inclusions

Tea, coffee and chocolates at the conclusion of your meal is included.

AV is included in some of our function rooms. Please discuss your requirements with our functions team.

Floral arrangements can be arranged for you - please let us know if this is something we can do for you.