



## University House Cafe Menu (Winter 2022)

Served 11.45am – 2.30pm daily

### Mains

**Reuben Sandwich**, pastrami, swiss cheese, coleslaw, gherkin, mayonnaise, French Fries 21

**Warm Pumpkin Salad**, cranberries, pine nuts, vegan fetta, maple dressing (ve, gf, df) 18

**Impossible™ Beef Vegan Kofta**, flat bread, Iceberg lettuce, tomato, chickpea Hummus, sumac, pickled shallots (ve, gf, df) 19

**Cheese and Bacon Wagyu Beef Burger**, iceberg lettuce, tomato, caramelized onion, fries & BBQ Sauce (pp) 21

**Crumbed Fish and Chips**, salt and pepper crumbed whiting, fries, House Salad, tartare sauce, lemon wedge (gfr) 21

**SBC (Southern Baked Chicken)**, apple and mint slaw, texan butter corn cob, French fries (gf, df) 21

**Open Pot Pie of the day** (gf) 23

**Roast of the Day**, roasted seasonal vegetables and potatoes, pan Jus (gfr, df) 26

**Slow Cooked Beef Cheek**, Coconut Curried Lentils, Pickled Carrot, Coriander Leaves (gf, df) 26

**Weekly specials – Check our specials board, or ask our friendly staff**

Soup of the day, served with a Bread Roll & Butter (v) 11

Vegetarian special 19

Meat special 26

*\*Members receive a \$3 discount on all main meals with presentation of membership card (excluding soup)*

### Extras

Bread roll and butter 3

House Salad (ve, gfr) 8

French fries with aioli (ve, gfr) 8

### Desserts

**Sticky Date Pudding**, butterscotch sauce, vanilla ice cream, caramelized almonds (gfr, v, n) 12

**Blackberry and Chestnut Gateau**, chantilly cream, blackberry gel, freeze-dried blackberries (gfr, pp) 12

**3 Nut Chocolate and Caramel Tart**, milk chocolate mousse, salted caramel cream, almonds (p, n) 12

**Steamed Pear Pudding**, ginger syrup, candied ginger, vanilla ice cream (gfr, v, df) 12

**Apple and Rhubarb Crumble**, ice cream, golden caramelised almonds (ve, gfr, n) 12

**Victorian cheese selection**, dried fruit, fig jam, crackers and lavosh 17

*(v) Vegetarian | (Ve) Vegan | (gf) Gluten Free | (pp) Pork products | (df) Dairy Free | (n) Contains nuts*

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

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## University House Wine List

<i>Sparkling Wine and Champagne</i>	GI \$	Btl \$
Ruggeri Quartese Prosecco Brut, NV, <i>Valdobbiadene Italy</i>	11.5	41
Taltarni Rose Brut 2014, <i>Vic</i>	11.5	41
Chandon Brut NV, <i>Vic</i>		46
Kreglinger Vintage Brut, 2016, <i>Tasmania</i>	14	60
Taittinger Cuvee Prestige NV, <i>Champagne France</i>	22	110
<i>White Wine</i>		
Alkoomi 'Grazing Collection' Riesling, 2021, <i>Frankland River. WA</i>		31
Vinoque 'Aromatique' Riesling, 2021, <i>Yarra Valley VIC</i>	11.5	38
Pikes Traditionale Riesling, 2021, <i>Clare Valley, SA</i>		40
Pewsey Vale 'The Contours' Riesling 2015, <i>Eden Valley SA</i>		55
Thorn-Clarke Varietal Collection Pinot Gris 2021, <i>Eden Valley SA</i>		36
Pipers Brook Pinot Gris 2020, <i>Tasmania</i>	14	45
Tiefenbrunner 'Merus' Pinot Grigio, 2020, <i>Sudtirol Alto Adige Italy</i>		46
Ocean Eight Pinot Gris 2020, <i>Mornington Peninsula VIC</i>		47
Te Whare Ra Sauvignon Blanc 2021, <i>Marlborough NZ</i>	11	36
Vasse Felix Sauvignon Blanc 2019, <i>Margaret River WA</i>		43
Shaw + Smith Sauvignon Blanc 2021, <i>Adelaide Hills</i>		45
Flametree Chardonnay 2021, <i>Margaret River WA</i>	12	40
Kooyong 'Clonale' Chardonnay, 2019, <i>Mornington Peninsula VIC</i>		48
Wirra Wirra 'The 12 <sup>th</sup> Man' Chardonnay 2021, <i>Adelaide Hills SA</i>		45
Phi 'Single Vineyard' Chardonnay 2018, <i>Yarra Valley VIC</i>		45
William Fevre Petit Chablis 2019, <i>Burgundy France</i>		58
Heggies Vineyard 'Single Block' Reserve Chardonnay 2017, <i>Eden Valley SA</i>		65
<i>Red Wine</i>		
Minuty M Rosé 2020, <i>Côtes de Provence, France</i>	13.5	50
Vinoque 'Same Same' Pinot Noir/Meunier 2020, <i>Yarra Valley VIC</i>		38
Moorooduc 'Devil Bend Creek' Pinot Noir 2019, <i>Mornington Peninsula VIC</i>	12	40
Barringwood Estate Pinot Noir 2021, <i>Tasmania</i>		46
Darymple Pinot Noir 2021, <i>Pipers River, Tasmania</i>		55
Nanny Goat Pinot Noir 2020, <i>Central Otago, N.Z</i>		58
Tenute Rossetti Chianti DOCG 2019, <i>Chianti Italy</i>		35
Kennedy 'Henrietta' Tempranillo 2021, <i>Heathcote VIC</i>		36
Vigna Cantina Sangiovese 2019, <i>Barossa SA</i>	11	37
Chateau Tanunda 'Grand Barossa' GSM 2019, <i>Barossa SA</i>		38
S.C. Pannell Grenache Shiraz Touriga 2018, <i>McLaren Vale SA</i>		38
Yalumba 'Tri-Centenary' Ancestor Vine Grenache 2017, <i>Barossa SA</i>		95
Bremerton 'Selkirk' Shiraz 2018, <i>Langhorne Creek SA</i>		36
O'Leary Walker Shiraz 2019, <i>Clare Valley SA</i>		41
Mitolo 'Angela' Shiraz 2019, <i>McLaren Vale SA</i>	13	44
Henschke 'five shillings' Shiraz Mataro 2021, <i>Barossa SA</i>		50
Bindi Pyrette Shiraz 2020, <i>Heathcote Vic</i>		55
Jim Barry 'McRae Wood' Shiraz 2018, <i>Clare Valley, S.A.</i>		75
Heathcote Estate 'Single Vineyard' Shiraz 2015, <i>Heathcote VIC</i>		80
Monterra Cabernet Sauvignon 2020, <i>McLaren Vale SA</i>		35
Vasse Felix 'Filius' Cabernet Sauvignon 2019, <i>Margaret River WA</i>		40
Leconfield Cabernets 2019, <i>Coonawarra SA</i>	13.5	45
Yalumba The Cigar Cabernet Sauvignon 2018, <i>Coonawarra, S.A.</i>		47
Taltarni Estate Cabernet Sauvignon 2017, <i>Pyrenees Vic</i>		50
Yalumba 'The Menzies' Cabernet Sauvignon 2016, <i>Coonawarra SA</i>		70

// Sparkling // Riesling // Pinot Gris // Sauvignon Blanc // Chardonnay // Pinot Noir // Sangiovese & friends // Shiraz // Cabernet Sauvignon //

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