

# UNIVERSITY HOUSE

## FUNCTION SET MENU

\$79 - 2 COURSES | \$89 - 3 COURSES

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

### Entree

- Silverbeet, Gruyere cheese and caramelised onion agnolotti, parmesan cream sauce, currants (v)  
Smoked salmon rillette, tonic gel, pickled fennel, capers and rocket salad, salmon roe and chive oil (gfr)  
Savory baked corn cheesecake, black bean salsa, popcorn, coriander aioli (ve, gfr, df, n)  
Wagyu beef bresaola, textures of egg yolk, rice paper crisp, parmesan cheese, sorrel leaves (gfr)  
Twice cooked pork cotechino, slow braised lentils, salsa verde (gfr, df, p)  
Prawn and scallop tortellini, celeriac cream, burnt butter sauce, dill & salmon roe

### Main

- Pan fried beetroot gnocchi, maple, kale, sage, hazelnuts, fetta cheese (ve, gfr, df, n)  
Impossible beef meat loaf, roasted pumpkin, smoked walnuts, maple, pepita, roquette (ve, gfr, df, eg, n)  
Baked Barramundi fillet, smoked macadamia cream, fennel marmalade, clams, samphire (gfr, df, n)  
Pan-fried salmon pave, smashed baby potatoes, kale, baby beets, beurre noisette (gfr)  
Moroccan spiced chicken breast, burnt carrot and cumin puree, quinoa tabbouleh, radish (gfr, df)  
Roast chicken supreme, corn and kale porridge, bacon crumbs, crispy shallots, coriander (gfr, p)  
Beef tenderloin, celeriac and chive cream, potato rosti, blackened onions, peas (gfr)  
Slow cook beef cheek, white bean and garlic mash, roasted and pickled  
heirloom carrots, chimichurri (gfr)  
Salt bushed crusted lamb rump, potato and pumpkin gratin, smashed green peas, pepper berry jus (gfr)

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### **Side dishes (available for an additional \$10 per dish)**

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

Rosemary and confit garlic roasted baby potatoes (gfr, ve)

Roast asparagus spears, crumbled feta cheese (gfr)

Harissa roasted baby carrots, hummus, sumac and pomegranate (ve, gfr, df)

### **Dessert**

Chocolate ganache tart, milk chocolate mousse, crumble, salted caramel cream, almonds (gfr, p, n)

Soft pavlova, banana compote, caramel sauce, Chantilly cream, macadamia nuts (gfr, n)

Chilled chai spiced rice pudding, Boozy poached fruit, shaved chocolate stick (ve, gfr, df, ef)

Steamed ginger pudding, ginger syrup, candied ginger, vanilla ice cream (gfr, v, df)

Vegan strawberry cheesecake, roasted strawberries, caramelised pistachios, ice cream (ve, 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.