



University House Members Bistro – Summer Menu

Starters

Cheese and garlic bread 14

Soup of the day 10

Pancetta Rockefeller akoya oysters (gfr) (4) 22

Miso king oyster mushrooms,
purple cauliflower cream, togarashi, shiso leaves (ve, gfr) **16**

Wagyu beef bresaola,
pepperberry goat's cheese, semi dried heirloom tomatoes, onion relish,
salt bush (gfr) **21**

Chilled tomato consommé, heirloom tomatoes, cucumber and basil (ve, gfr) **14**

Marseille style tiger prawn stew, garlic rouille, toasted baguette (gfr) **21**

Mains

Miso polenta,
teriyaki tofu, Asian mushrooms, edamame, sugar snap salad (ve, gfr) **24**

Cauliflower risotto, zucchini, hazelnuts and black garlic gel (ve, gfr, n) **26**

Humpty Doo Barramundi fillet,
potato colcannon, asparagus, finger lime, caper and almond sauce (gfr, n) **38**

Seafood marinara (fish, prawns, mussels, squid),
penne pasta, tomato sauce, garlic pangrattato (gfr) **28**

Roasted chicken breast,
pommes anna, peas and beans, morel cream sauce **33**

Macadamia crusted lamb lollypops,
warrigal greens, river mint and ricotta gnocchi (gfr, n) **39**

Confit duck leg,
twice roasted Sichuan pepper new potatoes, Davidson's plum sauce,
dressed salad leaves (gfr, df) **40**

Sumac pork cutlet,
roasted cauliflower, kale, chickpea hummus, pomegranate (gfr, p) **37**

1000 Guineas Shorthorn Beef tenderloin 200g,
twice cooked chat potatoes, crispy broccolini, Diane sauce (gfr) **45**

(v) vegetarian (ve) vegan (gfr) gluten free recipe (p) pork products (df) dairy free (ef) egg free
(ff) fructose friendly (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



Club Classics

Wagyu beef burger,

wagyu beef patty, bacon, cheese, tomato, lettuce, smoky chipotle mayonnaise, French fries (p) **23**

Crumbed fish and chips,

salt and pepper crumbed whiting, French fries, house salad, tartare sauce, lemon wedge (gfr, df) **22**

Chicken parmigiana,

parmesan crumbed chicken breast, Heritage ham, tomato sauce, mozzarella cheese, French fries, house salad (gfr, p) **27**

Sides dishes

House salad,

cherry tomatoes, cucumber, radish, mixed salad leaves, dressing (ve, gfr) **8**

French fries, aioli (ve, gfr) 8

Parmesan garlic and chive smashed new potatoes (v, gfr) 10

Warm broccolini, pea, zucchini, radish salad, sesame soy dressing (ve, gfr) **11**

Maple and thyme roasted carrots, almonds, and cranberries (ve, gfr, n) **11**

Dessert

Trio of ice cream sorbets, raspberry, blood orange and mango (gfr, df) **10**

Banana pie, Italian meringue, shaved chocolate, hazelnut sauce (gfr, n) **13**

Broken bean coffee liqueur affogato, chocolate, vanilla bean ice cream (gf) **13**

Soft pavlova, lemon curd, blueberry compote, lavender double cream (v, gfr) **13**

Apple custard tart,

hazelnut crumble, maple Chantilly cream, salted caramel sauce (v, gfr, n) **13**

White chocolate and caramel pudding,

raspberry sorbet, berry compote, pink salt (gfr, df, n) **13**

Toasted lemon and poppy seed slice,

fresh berries, citrus paint, maple rice milk drizzle (ve, gfr, ff, df, ef) **13**

Victorian cheese selection,

(Maffra cloth ashed cheddar, L'Artisan cheese – organic marcel, Milawa cheese co. blue), dried fruit, fruit paste, crackers and lavosh (n) **17**

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