



University House Professors' Walk Café - Summer Menu

Served 11.45am to 2.30pm daily

BLAT bagel, crispy bacon, lettuce, smashed avocado, tomato, mayonnaise, French fries (p) **15**

Grilled halloumi, roasted pumpkin & beetroot roquette salad, harissa yoghurt, pomegranate glaze (v, gfr) **22**

Crispy mushroom shawarma, chickpea hummus, tomato, cucumber & mint salad, pita chips (ve, gfr) **24**

Teriyaki stir-fry, steamed brown rice, bok choy, broccolini, black mushrooms, capsicum, spring onion, carrots

Tofu (ve,gfr, ef, df) **20** **Chicken** (gfr) **22**

Chicken & chorizo gnocchi, grilled capsicum, spinach, semi dried tomato, pesto cream sauce (gfr, p) **24**

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**

Seafood Marinara (fish, prawns, mussels, squid), penne pasta, tomato sauce, garlic pangrattato (gfr) **26**

Pan-fried salmon nicoise, new potatoes, asparagus, egg, roquette leaves, olives, tomato, pickled shallots, dressing (gfr, df) **28**

Weekly specials – check our specials board, or ask one of our friendly staff

Chef's salad 20

Vegetarian special 23

Meat special 26

Roast of the day, roast vegetables and potatoes, gravy (gfr) **27**

Soup of the day, served with a bread roll and butter **12**

**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

Trio of ice cream sorbets, raspberry, blood orange & mango (gfr, dr) **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**

White chocolate and caramel pudding, raspberry sorbet, berry compote, pink salt (gfr, df, n) **13**

Apple custard tart, hazelnut crumble, maple Chantilly cream, salted caramel sauce (v, gfr, 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**

(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



	Member	Non-member
Coffee & Tea		
Vittoria Rainforest Organic Blend Coffee - Regular	4	4.5
Vittoria Rainforest Organic Blend Coffee - Large (short black/long black/macchiato/cappuccino/flat white/latte/mocha)	5	5.5
Extra shot/ Special Milk (Soy/Oat/ Almond)		0.5
Hot Chocolate	4.5	5
Chai Latte	4.5	5
'La Maison Du Thé' Teas (English breakfast/earl grey/green/peppermint/lemongrass & ginger/camomile)	4	4.5
Ice Coffee/Chocolate/Mocha	6.5	7
Non-Alcoholic Fizz		
Lemon lime and bitters		4.5
Monceau Petillant Blood Orange Kombucha		6.5
Monceau Petillant Fuji Apple Kombucha		6.5
Altina Sansgria (250ml)		8
Plus & Minus Prosecco Zero Alcohol (250ml)		8.5
NON 1 Salted Raspberry & Chamomile (750ml)		45
NON 7 Stewed Cherry and Coffee (750ml)		45
Non Alcoholic Beer and Cider		
Heaps Normal Quiet XPA (<0.5%abv)		6
Sobah Badha Gali Pepperberry IPA (<0.5%)		7
Carlton Zero		5
Bilpin Non Alcoholic Cider Co		7
Bundaberg Ginger Beer		4.5
Beer & Cider	Pot	Pint
Tap Beer* Ask our friendly staff for what's available on tap!	7	12
Bottled Beer		
Cascade Premium Light		5
James Boag's Premium Lager		7
Coopers Pale Ale/Sparkling Ale		8
Brodriggy Utopia Pale Ale		8.5
Moo Brew Pilsner		9
Crown Lager		8
Mountain Goat Steam Ale		9
White Rabbit Dark Ale		9
Guinness Draught Can		10
The Hills Co. Apple Cider/The Hills co. Pear Cider		7.5
House Spirits (Gin, Vodka, Whisky)		7

