

Check our blackboard for Chef's Specials

LIGHT MEALS

Vegan bánh mì baguette 17
soy marinated tofu, pickled vegetables,
coriander, sriracha mayonnaise, fries (ve)

Grilled haloumi 18
lemony lentils, chickpeas, beetroot (v, gfr)

Salt & pepper calamari 18
fries, house salad, tartare sauce (gfr)

Pumpkin and chickpea tagine 20
cinnamon scented quinoa,
coconut yoghurt (ve, gfr, lf)

Open bagel - Smoked salmon 19
citrus herbed cream cheese, capers,
soft boiled egg, pickled shallots

Assorted Wonder Pies
- with fries & house salad 18
- with roast vegetables 18

Caesar salad
cos lettuce, bacon, anchovies, croutons,
parmesan cheese, soft boiled egg (gfr, p)
- with smoked salmon 26
- with chicken 21



UNIVERSITY HOUSE PROFESSORS' WALK CAFÉ MENU

Lunch served: 11.45am - 2.30pm

STARTERS & SIDES

Cheesy garlic ciabatta 16
(4 pieces) (v)

French fries 10
garlic aioli (ve) (gfr)

Potato wedges 14
sour cream, sweet chilli (v, gfr)

House salad 9
mixed salad leaves, cherry tomatoes,
cucumber, radish, dressing (ve, gfr)

MAIN MEALS

Grilled meatball sub 23
tomato sauce, rocket, cheese,
pickled shallots, fries (p)

Tandoori chicken Turkish 24
Turkish bread, lettuce, tomato,
red onion, tzatziki yoghurt, fries

Wagyu beef burger 23
bacon, cheese, tomato, beetroot, lettuce,
red onion, mayonnaise, fries (p)

Vegan mushroom & buckwheat burger 24
lettuce, tomato, cheese,
pickled shallots, bbq sauce (ve)

Crumbed salt & pepper whiting 23
fries, house salad, tartare sauce (gfr, df)

Seared tuna 24
rare tuna, warm potatoes, broccolini,
egg, rocket, olives, tomato salad,
honey, mustard dressing (gfr, df)

Forest mushroom risotto 23
cream cheese, kale, truffle oil (ve, gfr)
- add chicken +5

(v) - vegetarian

(ve) - vegan

(gfr) - gluten free

(p) - contains pork

(df) - dairy free

(ef) - egg free

(lf) - low fodmap

(n) - contains nuts

DESSERT

Soft pavlova 15

roasted strawberry and rhubarb compote,
cheesecake mousse (v, gfr)

Trio of sorbets 12

blood orange, lychee & ginger,
pina colada (ve, gfr)

Blueberry frangipane tart 15

lemon curd, Chantilly cream (v, gfr, n)

Warm apple cake 15

custard, vanilla ice cream,
toasted muesli (v, gfr, n)

Lemon & coconut rice pudding 15

candied lemon, lemon balm (ve, gfr, lf)

Grand Mariner affogato 15

chocolate, vanilla bean ice cream (gfr)

Victorian cheese selection 20

(Maffra cloth ashed cheddar,

L'Artisan Cheese - organic marcel,

Milawa Cheese Co. blue)

dried fruit, fruit paste, crackers, lavosh (n)

BEVERAGES

Santa Vittoria Sparkling (330ml) 4.5

Santa Vittoria Flavoured Sparkling (330ml) 5

lemon / orange mango /
grapefruit / pomegranate

Coke Zero can (375ml) 5

Bundaberg Ginger Beer (375ml) 6

Sam's Vitamin Juice (375ml) 7

apple / orange / berry apple /
all day brekky / apple guava

Additional beverages are
available at the bar including our
award winning Wine List!

Members Coffee Card

\$45 for 12 coffees (valued \$60)

Available at the counter

COFFEE & TEA

Vittoria Organic Blend Coffee Reg 5 / Lrg 6

short black / long black / macchiato /
cappuccino / flat white / latté / mocha

Add coffee shot/non-diary milk /syrup 0.5

soy / oat / almond

syrup: caramel / vanilla

Hot chocolate / chai latté 5.5

Ice Coffee / Chocolate 7

La Maison Du Thé Teas 5

english breakfast / earl grey / peppermint,
green / lemongrass & ginger / camomile

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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www.unihouse.org.au

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