



LIGHT MEALS

Tofu Poke Bowl 21

pickled red cabbage, avocado,
edamame, steamed rice,
soy sriracha & sesame mayo (ve, gfr)

Grilled Haloumi and Quinoa Fattoush Salad 18

green goddess dressing (v, gfr, ef)

Salt and Pepper Calamari 18

fries, house salad, tartare (gfr)

Open Bagel - Smoked Salmon 19

citrus cream cheese, capers,
soft boiled egg, pickled shallots

Assorted Wonder Pies 18

- fries & house salad OR
- roast vegetables

Club Caesar Salad (gfr, p)

- chicken 21
- smoked salmon 26

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)

Present your Membership Card
for Members 15 % Discount

MAIN MEALS

Wagyu Burger 23

bacon, cheese, tomato, beetroot, lettuce,
red onion, mayonnaise, fries (p, ef)

Portuguese Chicken Sandwich 26

lettuce, tomato, cheese, peri peri aioli, fries

Pumpkin Burger 24

caramelised onion, vegan cheese,
lettuce, tomato, fries (ve)

Crumbed Whiting 23

fries, house salad, tartare (gfr, df)

Seared Rare Tuna 25

panzanella salad (gfr, ef, df)

Spring Vegetable Risotto 26

vegan cream cheese, mint (ve, gfr)

Check our blackboard
for Chef's Specials

(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)

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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NON-ALCOHOLIC BEVERAGES

FIZZ & BUBBLY

Plus & Minus Prosecco 250ml 0.0% 12

Altina Le Banc 250ml 0.0% 12

Altina Sansgria 250ml 0.0% 12

Non1 Salted Raspberry & Chamomile 750ml 0.0% 45

Non7 Stewed Sour Cherry & Coffee 750ml 0.0% 45

BEER & CIDER

Heaps Normal Quiet XPA <0.5% 8

Carlton Zero Alcohol 0.0% 6

Hills Cider Virgin 0.0% 8

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



FROM THE CAFE

Vittoria Sparkling Mineral Water 330ml 4.5

Vittoria Flavoured Sparkling
Mineral Water 330ml 5
lemon / orange mango /
grapefruit / pomegranate

Coke Zero 375ml 5

Sam's Vitamin Juice 375ml 7

Bundaberg Ginger Beer 375ml 6

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 / chamomile

