

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 AT THE WOODWARD 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



DRINKS MENU

NON-ALCOHOLIC

Vittoria Sparkling Mineral Water 330ml 4.5

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

Apani Sparkling Water 750ml 10

Sam's Vitamin Juice 375ml 8

Coke / Coke Zero / Sprite 250ml 5

Lemon, Lime and Bitters 5

Plus & Minus Prosecco 250ml 0.0% 8

Heaps Normal Quiet XPA <0.5% 7

Hills Cider Virgin 0.0% 8

Bundaberg Ginger Beer 375ml 6

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 0.5
soy / oat / almond

Hot chocolate / chai latté 5.5

La Maison Du Thé Teas 5
english breakfast / earl grey / peppermint / green / lemongrass & ginger / camomile

BEER & CIDER

Cascade Premium Light 8

Coopers Pale Ale 9

James Boag's Premium Lager 9

Bodriggy Utopia Pale Ale 9

Crown Lager 8

The Hills Cider Apple 9



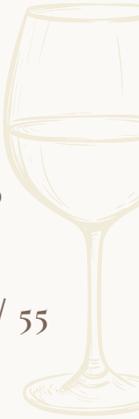
WHITE WINE & SPARKLING

Chandon NV Brut - / 58
Yarra Valley Vic

Mionetto Prosecco 10 / 42
Veneto Italy

Wicks Sauvignon Blanc 9.5 / 40
Adelaide Hills SA

Yering Station Chardonnay 14.5 / 55
Yarra Valley Vic



RED WINE & ROSÉ

Dominique Portet Fontaine Rosé 12 / 45
Yarra Valley Vic

Sanguine Progeny Shiraz 13 / 55
Heathcote Vic

Yering Station Village Pinot Noir 14.5 / 55
Yarra Valley Vic

McPherson 'Jock' Cabernet 9 / 40
South Eastern Australia

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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