

STARTERS & SIDES

Cheesy Garlic Ciabatta (v) 16

French Fries, garlic aioli (ve) (gfr) 10

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

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

SANDWICHES & BURGERS

- served with salad or fries -

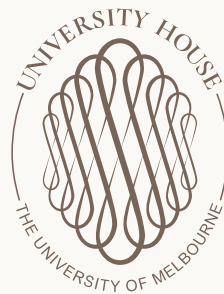
Open Smoked Salmon on Rye 23
whipped labneh, dill, cucumber,
pickled fennel, capers (gfo, m)

Wild Mushroom, Goat's Cheese,
and Spinach Ciabatta 24
truffle mayonnaise (v, gfo)

Hoisin Chicken Sandwich 23
slaw, sweet chilli, coriander, aioli (gfo)

Roast Chicken BLAT Wrap 25
bacon, lettuce, avocado,
semi-dried tomato, ranch dressing (p)

Wagyu Philly Burger 24
jalapeno, onion, capsicum, tasty cheese,
mustard aioli, bbq sauce (gfo)



UNIVERSITY HOUSE PROFESSORS' WALK CAFÉ MENU

11.45am - 2.30pm

LIGHT MEALS

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

Club Caesar Salad
cos lettuce, bacon, anchovies, croutons,
parmesan, soft boiled egg (gfr, p, m)
- smoked salmon 26
- chicken 21

Roast Beetroot, Lentil,
Haloumi and Walnut Salad 20
garlic and lemon oil dressing,
balsamic glaze (v, gfr, n)

Salt and Pepper Calamari 18
fries, house salad, tartare (gfr, i)

PRESENT YOUR
MEMBERSHIP CARD FOR
MEMBERS 15 % DISCOUNT

MAIN MEALS

Tofu Pad Thai 24
rice noodles, golden tofu,
fresh vegetables, tamarind-lime sauce,
roasted peanuts, lime (ve, gfr, n, i)
- add prawns 10

Cauliflower Masala Risotto 22
pickled mustard seeds, coconut yoghurt,
crispy curry leaves (ve, gfr, lf)

Fish & Chips – Battered Hoki 29
fries, house salad, tartare (gfr, df, i)

Seared Rare Tuna 23
rice, avocado-yuzu & wasabi cream,
edamame, pickled cucumber, rocket,
toasted sesame seeds (gfr, ef, i)

Blackened Cajun Chicken Thigh 23
spicy chorizo rice, tomato pico,
sour cream (gfr, ef, p)

CHECK OUR BLACKBOARD
FOR CHEF'S SPECIALS

DESSERT

Green Matcha Ganache Tartlet 16
roasted strawberries, Chantilly cream (gfr)

Wattle Seed Chocolate Mousse 16
soft pavlova, cherry balsamic,
macadamia nuts (v, gfr, n)

Warm Banana Bread 16
vanilla custard mousse, miso caramel,
black sesame crumbs (v, gfr)

Trio of Sorbets 16
chocolate, pistachio, raspberry (v, gfr, n)

Baked Orange and Olive Oil Cake 16
rose-scented strawberries,
vanilla chantilly (ve, gfr, lf)

Grand Mariner Affogato 16
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.

53 Professors' Walk, The University of Melbourne, Parkville VIC 3010

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BEVERAGE MENU

- Non-Alcoholic -

FROM THE BAR

FIZZ & BUBBLY

Vinada French Sparkling 200ml <0.5% 16

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

Hop Nation Hazy Pale Ale (<0.5%) 8

Carlton Zero Alcohol 0.0% 6

Hills Cider Virgin 0.0% 8

ADDITIONAL BEVERAGES

available at the bar; including our
AWARD WINNING WINE LIST

MEMBERS COFFEE CARD

\$49 for 12 coffees (valued at \$66)

FROM THE CAFE

Vittoria Sparkling Mineral Water 330ml 4.5

Sodasmith Flavoured Sparkling
Mineral Water 5.5

Coke Zero 375ml 5

Sam's Vitamin Juice 375ml 8

Bundaberg Ginger Beer 375ml 6

COFFEE & TEA

Vittoria Organic Blend Coffee Reg 5.5 / Lrg 6
long black / long macchiato /
cappuccino / flat white / latté

Espresso / Short Macchiato 5

Add Coffee Shot/Non-Dairy Milk/Syrup 0.5
soy / oat / almond / vanilla syrup

Hot Choc/ Chai / Matcha Latté Reg 6 / Lrg 6.5

Ice Coffee / Chocolate / Mocha 7

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