

STARTERS & SIDES

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 -

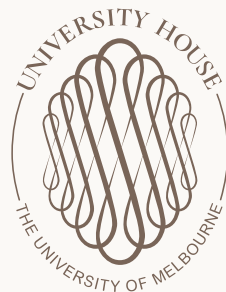
Open Smoked Salmon on Rye 23
whipped labneh, dill, cucumber,
pickled fennel, capers (gfo, m)

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 AT THE WOODWARD 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)

CHECK OUR BLACKBOARD FOR CHEF'S SPECIALS

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)

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

(v) - vegetarian (ve) - vegan (gfr) - gluten free recipe (gfo) gluten free optional (p) - contains pork (df) - dairy free (ef) - egg free (lf) - low fodmap (n) - contains nuts
Seafood Origins: (a) - Australian (i) - Imported (m) - Mixed

PRESENT YOUR
MEMBERSHIP CARD FOR
MEMBERS 15 % DISCOUNT

NON-ALCOHOLIC

Vittoria Sparkling Mineral Water 330ml 4.5

Sodasmith Flavoured Sparkling
Mineral Water 5.5

Moda Sparkling Water 750ml 10

Sam's Vitamin Juice 375ml 8

Coke / Coke Zero / Sprite 250ml 5

Lemon, Lime and Bitters 5

Heaps Normal Quiet XPA <0.5% 8

Hop Nation Hazy Pale ale <0.5% 8

Hills Cider Virgin 0.0% 8

Bundaberg Ginger Beer 375ml 6

MEMBERS COFFEE CARD

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

BEVERAGE MENU

COFFEE & TEA

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

Espresso 5

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

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

BEER & CIDER

Cascade Premium Light 8

James Boag's Premium Lager 8

Bodriggy Utopia Pale Ale 8.5

Crown Lager 8

The Hills Cider Apple 9

WHITE WINE & SPARKLING

Tahbilk Couselant NV 16 / 70
Tahbilk, Vic

Mionetto Prosecco 10 / 42
Veneto Italy

Indigo Vineyard Pinot Grigio - / 44
Beechworth, Vic

Jim Barry Watervale Riesling 12 / 48
Clare Valley, SA

Motley Cru Sauvignon Blanc 10 / 39
King Valley, Vic

D'Arenberg Stump Jump Chardonnay
McLaren Vale, SA 10 / 39

Yering Station Chardonnay - / 55
Yarra Valley Vic

RED WINE

Harvest Moon Pinot Noir 12 / 45
Yarra Valley, Vic

Yering Station Village Pinot Noir - / 55
Yarra Valley, Vic

Vasse Felix Filius Cabernet Merlot 15 / 61
Margaret River, WA

Sanguine Progeny Shiraz 13 / 55
Heathcote, Vic