



UNIVERSITY HOUSE BISTRO

entrée

	Members	Non Members
SOUP OF DAY	10.8	12
WHIPPED GARLIC BUTTER & HERB CIABATTA	14	16
BURRATA charred carrot purée, hazelnut dukkha, hot honey, sorrel and fig & almond crackers (v, gfr, n)	15.3	17
BEETROOT TARTARE whipped vegan cream cheese, capers, dill, cucumber, cracked pepper crackers (ve, gfr, lf)	18	20
KING PRAWN SKAGEN TART dill crème fraîche, cucumber gel, finger lime, smoked trout roe, frisée and lemon oil (gfr, i)	23.4	26
WAGYU BRESAOLA triple smoked bacon, cheddar & corn croquette, green tomato jalapeño chutney, celery leaves (gfr, p)	20.7	23

club classics

	Members	Non Members
FISH AND CHIPS battered hoki, seasonal garden salad, fries, tartare (gfr, df, i)	25	29
WAGYU CHEESEBURGER bacon, cheddar, lettuce, caramelised onion, tomato, pickles, smoky bbq sauce (gfo, p)	22.5	25
CHICKEN PARMIGIANA parmesan crumbed chicken breast, heritage ham, tomato sugo, mozzarella cheese, fries, seasonal garden salad (gfr, p)	30.6	34

mains

	Members	Non Members
ROASTED EGGPLANT quinoa tabouli, preserved lemon & herb coconut yoghurt (ve, gfr, lf)	23.4	26
PEA, LEMON & HERB RISOTTO green peas, asparagus, spinach, lemon oil, vegan cream cheese, pepitas (ve, gfr, lf)	23.4	26
CRISPY SKIN HUMPTY DOO BARRAMUNDI carrot & ginger purée, glazed Dutch carrots, pickled fennel, frisée and orange gastrique (gfr)	37.8	42
GRILLED ÔRA KING SALMON FILLET smoky eggplant purée, pickled cucumber, sea herbs, sesame and chilli-soy dressing (gfr, i)	40.5	45
CHICKEN BREAST Moroccan spiced cannellini bean ragout, charred broccolini, chermoula, preserved lemon & coriander (gfr)	31	34.5
CHERRY GLAZED CONFIT DUCK LEG spring pea fricassée, broad beans, lettuce (gfr)	41.4	46
GRILLED LAMB LOIN Sicilian caponata agrodolce, crispy new potatoes, mint salsa verde (gf)	39.6	44
BEEF TENDERLOIN twice fried chat potatoes, charred asparagus, garden peas, creamy peppercorn sauce (gfr, ef)	45	50

sides

	Members	Non Members
SEASONAL GARDEN SALAD mixed leaves, cherry tomato, cucumber, radish, herbs, light vinaigrette (ve, gfr)	8.9	10.5
CLUB CAESAR SALAD cos lettuce, crispy bacon, parmesan, croutons soft boiled egg, anchovy dressing (gfr, p)	8.9	10.5
FRENCH FRIES WITH AIOLI (ve, gfr)	10.2	12
ROASTED BRUSSEL SPROUTS white miso glaze (ve, gfr)	15	17
FRIED BROCCOLINI lemon oil, toasted almonds (ve, gfr, ef, df, n)	15.5	17

desserts

	Members	Non Members
DARK CHOCOLATE CUSTARD TART vanilla mousse, salted caramel, sea salt (v, gfr)	14.4	16
SOFT-CENTERED PAVLOVA mango mousse, passionfruit, mint (v, gfr)	14.4	16
BURNT ORANGE & OLIVE OIL CAKE vanilla-poached mandarins, coconut yoghurt (ve, gfr, lf, h)	14.4	16
TRIO OF SORBETS blood orange, lemon, raspberry (ve, gfr, h)	12.6	14
AFFOGATO vanilla bean ice cream, espresso coffee, chocolate stick (v, gfr)	12.6	14
ADD a liqueur shot of your choice	14.4	16
VICTORIAN CHEESE SELECTION with Maffra - cloth ashed cheddar, Milawa - blue, L'Artisan - organic marcel. dried fruit, fruit paste, crackers, lavosh (n)	18	20

DIETARIES:

(v) - vegetarian
(ve) - vegan
(gfr) - gluten free recipe
(gfo) - gluten free optional
(h) - Halal

(n) - contains nuts
(p) - contains pork
(lf) - low fodmap
(df) - dairy free
(ef) - egg free

SEAFOOD

ORIGINS:
(a) - Australian
(i) - Imported
(m) - Mixed

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.