



UNIVERSITY HOUSE PROFESSORS' WALK CAFÉ MENU

Monday - Friday, 11.45am - 2.30pm

STARTERS & SIDES

	Members	Non Members
WHIPPED GARLIC BUTTER & HERB CIABATTA (v, h)	14.4	16
FRENCH FRIES garlic aioli (ve, gfr, h)	10.8	12
POTATO WEDGES sour cream, sweet chilli (v, gfr, h)	14.9	16.5
SEASONAL GARDEN SALAD mixed leaves, cherry tomato, cucumber, radish, herbs, light vinaigrette dressing (ve, gfr, h)	9.5	10.5

SANDWICHES & BURGERS

Add seasonal garden salad OR fries - \$4.5

	Members	Non Members
OPEN SMOKED SALMON whipped dill labneh, cucumber, house pickled fennel, capers, rye (gfo, m, h)	17.8	21
HOT HONEY CAPRESE MELT smashed avocado, bocconcini, tomato, basil, chilli honey, toasted sourdough (v, gfo, h)	14	16.5
ROAST CHICKEN BLAT WRAP chicken, bacon, lettuce, avocado, semi-dried tomato, ranch dressing (p)	17	20
WAGYU CHEESEBURGER bacon, cheddar cheese, lettuce, caramelised onion, pickles, tomato, smoky bbq sauce (gfo, p)	19.1	22.5

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

LIGHT MEALS

	Members	Non Members
SOUP OF THE DAY freshly baked bread roll and butter	12.8	15
ASSORTED WONDER PIES - with fries & seasonal garden salad OR - with roast vegetables	17.8	21
CLUB CAESAR SALAD cos lettuce, bacon, anchovies, croutons, parmesan, soft boiled egg (gfr, p, m) - ADD CHICKEN - ADD SMOKED SALMON	14 17.8 23.3	16.5 21 27.5
GRILLED HALLOUMI GRAIN BOWL herb quinoa, peas, cucumber, dill, mint, pomegranate, lemon dressing, toasted almonds (v, gfr, h)	17	20
KARAAGE CHICKEN BOWL crispy soy-ginger marinated chicken, steamed rice, kimchi mayo, sesame seeds, cucumber, pickled cabbage, avocado (gfr, h)	17.8	21
SWEET & SPICY TUNA MANGO BOWL blackened seared rare tuna, steamed rice, mango salsa, charred corn, pickled onion, avocado, coriander, chilli-lime dressing (gfr, i, h)	20	23.5
SALT AND PEPPER CALAMARI fries, seasonal garden salad, tartare (gfr, i, h)	16.1	19

MAIN MEALS

	Members	Non Members
WOK-TOSSED SPRING VEGETABLE NOODLES egg noodles, seasonal vegetables, herbs, wood ear mushrooms, ginger-soy sauce, sesame seeds (v, h) - ADD CRISPY TOFU - ADD CHICKEN	16.6 18 19.3	19.5 21 22
PEA, LEMON & HERB RISOTTO green peas, asparagus, spinach, lemon oil, pepitasl, vegan cream cheese (ve, gfr, lf, h) - ADD CHICKEN	20 23	23.5 26.5
FISH & CHIPS battered hoki, seasonal garden salad, fries, tartare (gfr, df, i, h)	24.7	29
BEEF BIBIMBAP Korean-style rice bowl, fried egg, seasoned beef, mixed vegetables, sesame-soy dressing (gfr, h)	20	23.5
ROAST OF THE DAY served with baked potatoes, pumpkin, carrots, peas, pan jus (gfr)	24.2	28.5

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.

DESSERT

	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	16.2	18
VICTORIAN CHEESE SELECTION Maffra - cloth ashed cheddar, Milawa - blue, L'Artisan - organic marcel. dried fruit, fruit paste, crackers, lavosh (n)	18	20

**PRESENT YOUR
MEMBERSHIP CARD**
for Member pricing

**CHECK OUR BLACKBOARD
FOR CHEF'S SPECIALS**
meat - vegetarian - pasta

MEMBERS COFFEE CARD
\$49 for 12 coffees
(valued at \$66)

**FULL BEVERAGE SELECTION &
AWARD-WINNING WINE LIST**
available at the bar.

CAFÉ BEVERAGES

	Members	Non Members
JUICES & FIZZ		
Sparkling Mineral Water 330ml	4.5	5
Strange Love Flavoured Sparkling Water 330ml	5.4	6
Oh! LemonAid Flavoured Sparkling 375ml	8.1	9
Coke Zero 375ml	5.9	6.5
Sam's Vitamin Juice 375ml	8.1	9
Bundaberg Ginger Beer 375ml	5.9	6.5
COFFEE & TEA		
Espresso / Short Macchiato	4.3	5
Long Black / Long Macchiato / Cappuccino / Flat White / Latté	- Regular 4.7 - Large 5.1	5.5 6
Hot Choc / Chai / Matcha Latté	- Regular 5.1 - Large 5.5	6 6.5
Ice Coffee / Chocolate / Mocha	6	7
La Maison Du Thé Teas English Breakfast / Earl Grey / Peppermint, Green / Lemongrass & Ginger / Chamomile	4.3	5
- ADD coffee shot / vanilla syrup	0.4	0.5
- ADD milk - soy / oat / almond	0.4	0.5

BAR BEVERAGES

Please place these orders at the bar counter

	Members	Non Members
FIZZ & BUBBLY - NON ALCOHOL		
Vinada French Sparkling 200ml <0.5%	14.4	16
Altina Le Banc 250ml 0.0%	10.8	12
Altina Sansgria 250ml 0.0%	10.8	12
Non1 Salted Raspberry & Chamomile 750ml 0.0%	40.5	45
Non7 Stewed Sour Cherry & Coffee 750ml 0.0%	40.5	45
BEER & CIDER - NON ALCOHOL		
Heaps Normal Quiet XPA <0.5%	7.2	8
Hop Nation Hazy Pale Ale <0.5%	7.2	8
Carlton Zero Alcohol 0.0%	5.4	6
Hills Cider Virgin 0.0%	7.2	8

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