



UNIVERSITY HOUSE AT THE WOODWARD CAFÉ MENU

Monday - Friday, 11.45am - 2.30pm

STARTERS & SIDES

	Members	Non Members
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, pepitas, 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

SEE BOARD FOR CHEF'S SPECIALS

meat - vegetarian - soup - roast

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.

BEVERAGE MENU

COFFEE & TEA

	Members	Non Members
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	0.4	0.5
- ADD milk - soy / oat / almond	0.4	0.5

MEMBERS COFFEE CARD

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

NON - ALCOHOLIC

	Members	Non Members
Strange Love Flavoured Sparkling Water 330ml	5.4	6
Moda Sparkling Water 750ml	9	10
Oh! LemonAid Flavoured Sparkling 375ml	8.1	9
Coke / Coke Zero / Sprite 375ml	5.9	6.5
Sam's Vitamin Juice 375ml	8.1	9
Lemon. Lime and Bitters	4.9	5.5
Bundaberg Ginger Beer 375ml	5.9	6.5
Heaps Normal Quiet XPA <0.5%	7.2	8
Hop Nation Hazy Pale Ale <0.5%	7.2	8
Hills Cider Virgin 0.0%	7.2	8

PRESENT YOUR MEMBERSHIP CARD for Member pricing

BEER & CIDER

	Members	Non Members
Cascade Premium Light	7.2	8
James Boag's Premium Lager	8.1	9
Bodriggy Utopia Pale Ale	8.1	9
Crown Lager	8.1	9
The Hills Cider Apple	8.1	9

WHITE WINE & SPARKLING

	Members	Non Members
Tahbilk Couselant NV <i>Tahbilk, Vic</i>	12.6/48.6	14/54
Mionetto Prosecco <i>Veneto, Italy</i>	9.9/40.5	11/45
Indigo Vineyard Pinot Grigio <i>Beechworth, Vic</i>	- /45	- /50
Jim Barry Watervale Riesling <i>Clare Valley, SA</i>	10.8/44.1	12/49
Motley Cru Sauvignon Blanc <i>King Valley, Vic</i>	9/35.1	10/39
D'Arenberg Stump Jump Chardonnay <i>McLaren Vale, SA</i>	9/35.1	10/39
Yering Station Chardonnay <i>Yarra Valley, Vic</i>	- /49.5	- /55

RED WINE

	Members	Non Members
Harvest Moon Pinot Noir <i>Yarra Valley, Vic</i>	10.8/43.2	12/48
Yering Station Village Pinot Noir <i>Yarra Valley, Vic</i>	- /49.5	- /55
Vasse Felix Filius Cabernet Merlot <i>Margaret River, WA</i>	13.5/54.9	15/61
Sanguine Progeny Shiraz <i>Heathcote, Vic</i>	11.7/49.5	13/55

📍 Level 10, Law Building, 185 Pelham St, Carlton VIC 3010

✉ reception@unihouse.org.au

🌐 www.unihouse.org.au

☎ 8344 5254