



UNIVERSITY HOUSE

UNIVERSITY OF MELBOURNE

University House is the home of The University Club at The University of Melbourne

Private Dining a la carte~ Spring 2010

Entrée

Soup of the Day

Roast pumpkin and fenugreek soup with caraway cream

Salad of smoked salmon, spring beans and olives with dill dressing

Pan-fried polenta cakes with gorgonzola and confit capsicums

Venison and juniper terrine in bacon with tomato fennel relish

Crispy fried lemon pepper calamari with lemon aioli

Smoked eggplant cornets filled with almond fetta mousse

Pasta, Stir fry, Risotto

Stir fried coconut lemongrass beef with pickled bean shoots on rice

Risotto of chorizo, currants and braised leek with balsamic glaze

Goats cheese and pesto ravioli with semi-dried tomato and cavalo nero

Main Course

Char-grilled porterhouse with mushroom and black bean glaze on noodle pancake

Braised caramel cumquat duck "shank" on fried sweet potato and walnut salad

BBQ za'atar scented chicken breast on soft wheat pilaf, lemon saffron dressing

Baked roulade of kangaroo fillet, charred vegetable and prosciutto on barley

Pan-fried **Fish of the Day** on celeriac puree and tamarind tomato sauce

Steamed **Fish of the Day** in Vietnamese style turmeric broth on rice noodles

Tempura of seasonal vegetables and tofu with white miso mayonnaise

Dessert

Quince and candied ginger pudding, cinnamon custard

Turkish delight and strawberry mousse charlotte

Flourless chocolate almond cake with double cream

Gateaux of the Day

Australian cheese selection with house mixed crackers

Coffee, tea and petit fours



Lunch Prices

One Course: Main Course, Coffee & Chocolates: \$38 per person

Two Courses: Entrée or Dessert, Main Course, Coffee & Chocolates: \$50 per person

Dinner Prices

Three Courses plus Coffee and Chocolates: \$68

Two Courses Entrée or Dessert, Main Course, Coffee & Chocolates: \$63