UNIVERSITY HOUSE MEMBERS SPECIAL

$35 for 2 course, $40 for 3 courses - includes a glass of house wine

FIRST COURSE
Soup of the day with sourdough batard

Oysters – choose one type
* natural
* seaweed & wasabi
* lime & soy dressing

Cured salmon, fennel texture, beetroot, preserved lemon oil

Buckwheat & puffed quinoa salad greens, heirloom carrots, yuzu sesame seeds, matcha green tea oil

SECOND COURSE
Barramundi, cloudy bay vongole (clams), warrigal, heirloom potato, Hunter valley verjuice

Chilli linguine, crab meat, cherry tomatoes, parsley crumbs, daikon, capers

Pumpkin & ricotta gnocchi, wild fungus, zucchini, bocconcini, mustard seed oil, baby spinach

Beef tenderloin, pumpkin mash, kumera chips, pickled red cabbage, applewood glazura

THIRD COURSE
mixed gelato w/truffled honey, berries

hazelnut praline bavarois, mascarpone, saffron syrup, pink rosebuds, raspberry lemon curd, short crust syrup de cassis, candied fennel seeds, berry compote
STARTERS

Soup of the day, with sourdough batard 10

Oysters (4 pcs), choice of
- natural
- seaweed & wasabi oil
- lime & soy dressing 14

Buckwheat & puffed quinoa salad greens, heirloom carrots, yuzu sesame seeds, matcha green tea oil 14

Cured salmon, fennel texture, beetroot, preserved lemon oil 14

Duck breast, caramelised endive, baby leek, pink onion, snow pea, pedro ximenez 15

Tasmanian scallops (3 pcs), lime & ginger gel, green pea, olive & rye crumbs, baby turnip, cold pressed avocado oil 15

MAINS

Barramundi, cloudy bay vongole (clams), warrigal, heirloom potato, Hunter valley verjuice 28

Chilli linguine, crab meat, cherry tomatoes, parsley crumbs, daikon, capers 22

Pumpkin & ricotta gnocchi, wild fungus, zucchini, bocconcini, mustard seed oil, baby spinach 22

Chimichurri hen, smoked kipfler, creamed corn, sprout grains 25

Beef tenderloin, pumpkin mash, kumera chips, pickled red cabbage, applewood glazura 28

SIDES

Sauté green beans, pancetta 7

Mixed green salad, celery salt 7

Roasted kipfler potatoes, pistachio oil 7