



UNIVERSITY HOUSE

THE AUSTRALIAN NATIONAL UNIVERSITY

BUFFET SELECTION

OMNIVORE

SLOW ROASTED BEEF BRISKET
(GF/DF/HALAL)

BUTTER CHICKEN CURRY
(GF/HALAL)

PULLED LAMB SHOULDER
(GF/DF/HALAL)

KUNG PAO CHICKEN
(GF/DF/HALAL)

VEGETARIAN

GRILLED ZUCCHINI / MINT / DUKKHA
(VEGAN/GF)

TAHINI ROASTED CAULIFLOWER / CAPER-RAISIN DRESSING
(VEGAN/GF)

CARROT & LENTIL TAGINE
(VEGAN/GF)

MA PO TOFU
(VEGAN/GF)

SIDES

GARLIC-ROSEMARY CHATS POTATOES
(VEGAN/GF)

LEMONGRASS RICE / FRIED CURRY LEAF
(VEGAN/GF)

GRILLED BROCCOLINI / SOY GLAZE / SESAME
(VEGAN/GF)

GRILLED CORN / MISO BUTTER
(VEG/GF)

DIETARY MATRIX –

(PESC = PISCATARIAN / GF=GLUTEN FREE / DF = DAIRY FREE / VEG = VEGETARIAN)

University House

The ceremonial heart of the ANU

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Australian
National
University



SALADS

MIXED GRAIN, TOMATO & BLACK GARLIC DRESSING
(VEGAN/GF)

ASPARAGUS / LENTIL / LABNEH / SOFT HERBS
(VEG/GF)

MOGHRABEH FATTOUSH / LEMON-SUMAC DRESSING
(VEGAN/GF)

FENNEL / GRAPE / PISTACHIO / SOFT HERBS
(VEGAN/GF)

DESSERT

CARROT CAKE / CREAM CHEESE ICING

TIRAMISU

FLOURLESS CHOCOLATE CAKE / CRÈME CHANTILLY
(GF)

PEANUT BUTTER MOUSSE / BANANA / SALTED CARAMEL
(VEGAN/GF)

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