



UNIVERSITY HOUSE

THE AUSTRALIAN NATIONAL UNIVERSITY

BUFFET SELECTION

OMNIVORE

BEEF MASSAMAN CURRY
(GF/DF/HALAL)

MALAYSIAN STYLE BBQ CHICKEN
(GF/HALAL)

CUMIN SPICED LAMB LEG
(GF/DF/HALAL)

SRI LANKAN FISH CURRY
(GF/DF/HALAL)

VEGETARIAN

SZECHUAN EGGPLANT
(VEGAN/GF)

CHANA DAHL & ROASTED CAULIFLOWER
(VEGAN/GF)

CARROT & LENTIL TAGINE
(VEGAN/GF)

PUMPKIN & CHICKPEA CURRY
(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 = PESCATARIAN / GF=GLUTEN FREE / DF = DAIRY FREE / VEG = VEGETARIAN)

University House

The ceremonial heart of the ANU

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Australian
National
University



SALADS

CRACKED WHEAT / RADISH / DUKKHA / POMEGRANATE
(VEGAN/GF)

CHARGRILLED CAPSICUM / PANGRATTATO / SHERRY VINAIGRETTE
(VEGAN/DF)

MOGHRABIEH FATTOUSH / LEMON-SUMAC DRESSING
(VEGAN)

ZUCCHINI / RADICCHIO / SUNFLOWER / SOFT HERBS
(VEGAN/GF)

DESSERT

ALMOND MERINGUE / CANDIED PINEAPPLE

BUTTERSCOTCH APPLE CAKE

FLOURLESS CHOCOLATE CAKE / CRÈME CHANTILLY
(GF)

CHIA PUDDING / FRESH BERRIES / MINT
(VEGAN/GF)

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