



The University Club of Victoria
DINNER

TO START

DAILY SOUP Cup \$6 Bowl \$9
Ask Your Server

MAPLE PORK BELLY BITES (GF) \$14
Maple Butter Sauce, Crispy Pork Belly,
Onion Two Ways

TOMATO ARANCINI (GF) \$16
Herbed Tomato Jam, Parmesan Tuille
Parsley Oil

CRISPY TUNA WONTON \$18
Raw Tuna, Radish, Red Pepper, Cilantro
Fried Wonton, Sriracha Aioli

WHOLE CHICKEN WINGS (GF) \$20
Club BBQ Sauce, Crispy Onions
Blue Cheese

DAILY TERRINE (GF) \$16
Seasonal Inspiration, Fresh Bread,
Club Compote

HANDHELDS

CLUB SMASH BURGER \$23
Two 3oz Beef Patties, Thousand Isle Aioli
Cheddar, Pickles, Tomato, Bacon Jam, Fries

TURKEY HOT PRESS \$23
Slow Roast Turkey Breast, Cranberry Aioli
Bacon, Spinach, Brie, Focaccia & Fries

MAIN COURSES

CHORIZO AND BURRATA SALAD (GF) \$24
Lemon Vinaigrette Dressing, Spring Mix, Crispy Chorizo Bits, Cured Egg Yolk, Hearty Aioli

SALMON & MASH (GF) \$27
Local Salmon, Mashed Potato, Roasted Vegetables, Feta Dill Aioli

CLUB GNOCCHI \$27
Weekly Theme of Soft Pillow Like Gnocchi

FISH AND CHIPS (GF) 1pc - \$22 / 2pc - \$28
Crispy Cod, Fries, Tartar Sauce, Lemon

CHICKPEA RATATOUILLE (GF)(V) \$28
Slow Cooked Eggplant & Red Wine Stew, Herbes de Provence, Grana Padano

LAMB SHANK \$30
Slow Braised Shank, Warm Farro Au Lamb Jus, Confit Tomatoes, Fried Sage

BEEF TENDERLOIN \$39
8oz AAA Tenderloin, Truffle Fries & Chimichurri Sauce

DESSERT

CHOCOLATE MOUSSE (GF) \$10

DAILY FRESH DESSERT \$11

PARACHUTE ICE CREAM \$10
~Lemon Cream ~London Fog
~Vegan Dark Chocolate ~Butter Bourbon Pecan