



The University Club of Victoria  
**DINNER**  
Spring 2023

TO START

<b>BAKED BRIE</b>	<b>\$19</b>	<b>TOMATO LOBSTER BISQUE</b> (GF)	<b>\$16</b>
Little Qualicum Brie, Fig Apricot Chutney Grilled Bread		Lobster, White Wine, Cognac Roasted Tomato Cream, Grilled Baguette	
<b>SALT AND PEPPER SQUID</b>	<b>\$18</b>	<b>BEEF CARPACCIO</b>	<b>\$21</b>
Szechuan Dipping Sauce		Shaved Tenderloin, Horseradish Aioli, Lemon Olive Oil Arugula, Capers, Grana Padano, Crostini	
<b>CLUB SALAD</b>	<b>\$14</b>		
A weekly rotating starter salad			

HANDHELDS

<b>CLUB SMASH BURGER</b>	<b>\$23</b>	<b>MUFULETTA HOT PRESS</b>	<b>\$23</b>
Two 3oz Beef Patties, Thousand Isle Aioli Cheddar, Pickles, Tomato, Bacon Jam, Fries		Olive Salad, Capicola, Prosciutto Cotto, Mortadella, Provolone, Basil Aioli & Fries	

MAIN COURSES

<b>CAULIFLOWER RISOTTO</b> (GF) (Vegan)	<b>\$24</b>
Creamy Risotto, Onion, Garlic, Mushrooms, Peas, Nutritional Yeast	
<b>BBQ TOFU BOWL</b> (Vegan)	<b>\$24</b>
Lightly Smoked Tofu, House Made BBQ Sauce, Basmati Rice, Avocado, Pineapple Salsa & Chili Lime Dressing	
<b>SALMON &amp; MASH</b> (GF)	<b>\$27</b>
Smoked Salmon Broth, Mashed Potato, Roasted Vegetables, Saffron Aioli	
<b>CLUB GNOCCHI</b>	<b>\$26</b>
Weekly Theme of Soft Pillow Like Gnocchi	
<b>FISH AND CHIPS</b>	<b>1pc - \$20 / 2pc - \$28</b>
Crispy Cod, Fries, Tartar Sauce, Lemon, Fresh Coleslaw	
<b>LAMB SHANK</b>	<b>\$30</b>
Slow Braised Shank, Citrus, Fennel, Apple, Mashed Potato	
<b>MARTINI STEAK</b>	<b>\$39</b>
Gin & Olive Marinated 6oz AAA Beef Tenderloin, Cambozola Cheese, Demi Glaze, Fries	

DESSERT

<b>CHOCOLATE MOUSSE</b> (GF)	<b>\$10</b>	<b>DAILY FRESH DESSERT</b>	<b>Ask Server</b>
<b>PARACHUTE ICE CREAM</b>	<b>\$10</b>		
Ask Server for Flavours			