



The University Club of Victoria
LUNCH

LIGHTER MEALS

DAILY SOUP Ask Your Server	\$9 Bowl \$6 Cup	SOUP & TURF Bowl of Daily Soup, Green Salad, Cherry Tomatoes, Carrots, Cucumbers Lemon Vinaigrette	\$16
PRAWN TACOS Two Street Tacos, Grilled Cajun Prawns, Harissa Shredded Cabbage, Avocado Crema, Pickled Red Onions, Cilantro & Pineapple Salsa & Fries	\$19	BAO BUNS (DF) Steamed Bao Bun, Braised Pork Belly Pickled Mustard Seeds, Cucumber, Carrot & Cabbage Asian Slaw & Fries	\$18
CHICKEN CAESAR 3oz Chicken Breast, Fresh Romaine, Herbed Garlic Croutons, Bacon Bits & Grana Padano	\$19	FISH AND CHIPS One 3oz Piece Crispy Cod, Fries, Tartar Sauce, Slaw & Lemon	\$20
WATERMELON & FETA SALAD (GF) (V) Romaine, Arugula, Carrot, Cucumber, Candied Walnuts, Red Onion Add Chicken: \$9	\$20	TOMATO & LOBSTER BISQUE (GF) Lobster, Roasted Tomato Cream, White Wine, Cognac & Grilled Baguette	\$16

MAIN COURSES

BBQ TOFU BOWL (Vegan) Lightly Smoked Tofu, House made BBQ Sauce, Basmati Rice, Avocado, Pineapple Salsa & Chili Lime Dressing	\$24
CHICKEN CRUNCH SANDWICH Brined & Pickled Chicken Thigh, Cornichon Remoulade, Red Onion, Lettuce & BBQ Sauce, Brioche Bun & Fries	\$23
MUFFULETTA HOT PRESS Capicola, Prosciutto Cotto, Mortadella, Provolone, Olive Salad, Basil Aioli Focaccia & Fries	\$23
CLUB SMASH BURGER Two 3oz Beef Patties, Thousand Isle Aioli, Cheddar, Pickles, Roma Tomato, Caramelized Bacon Jam, Brioche, Fries	\$23
BASIL PESTO PASTA BOWL (GF) Gluten Free Penne Rigate, Broccoli, Grana Padano & Toasted Almonds	\$22
TUNA POKE BOWL (GF) (DF) Seasoned Rice, Pickled Watermelon, Carrot, Cucumber, Onion, Tomato, Candied Walnuts, Pineapple & Sesame Seeds	\$26
SALMON & MASH (GF) Smoked Salmon Broth, Mashed Potato, Roasted Vegetables, Saffron Aioli	\$27
FISH AND CHIPS Two Pieces Crispy Cod, Fries, Coleslaw, Tartar Sauce, Lemon	\$28

DESSERT

CHOCOLATE MOUSSE (GF) \$10	DAILY FRESH DESSERT	\$11
PARACHUTE ICE CREAM \$10 ~Vegan Vanilla ~Chocolate Chip Cookie Dough	~Pistachio	