

UNIVERSITY CAFÉ

EST. 1952

PRIMI

BRUSCHETTA POMODORO with garlic oil, diced tomato & fresh basil	17.5
FOCACCIA AGLIO E MOZZARELLA confit garlic oil, mozzarella cheese	13.5
FOCACCIA ERBE fresh herbs, extra virgin olive oil, sea salt	11.5
FOCACCIA ACCIUGHE E MOZZARELLA anchovies, mozzarella cheese, parsley	16
ANTIPASTO MISTO selection of seasonal antipasto vegetables cured meats & cheese	Per 2 - \$35 Per 4 - \$65
SALUMI E FOCACCIA daily selection of cured meats, herb focaccia, warm olives	Per 2 - \$24 Per 4 - \$48
CALAMARI FRITTI fried calamari, roasted garlic aioli, rocket, lemon	E \$25 M \$33
CAPRESE stracciatella cheese, tomato, basil, extra virgin olive oil	23
GAMBERI grilled King Prawns, garlic butter, roasted garlic aioli, lemon	26
MINISTRONE homestyle Italian soup	16
TORTELLINI IN BRODO tortellini in house chicken broth with baby spinach	14

CONTORNI

PATATE FRITTE roasted garlic aioli	9
INSALATA MISTA mixed leaves, radicchio, house dressing	12
INSALATA RUCOLA rocket, walnut, pear, house dressing	14.5
ROMAN POTATOES confit garlic, rosemary salt	9.5
SAUTEED DAILY GREENS olive oil, garlic, lemon	14

INSALATA

CAESAR SALAD cos lettuce, bacon, parmesan, poached egg, caesar dressing	21
chicken 5 grilled prawns 7	
INSALATA DI POLLO grilled chicken, cos lettuce, cherry tomato, spanish onion, roasted cashews, shaved pecorino & mustard vinaigrette	24.5
MEDITERANEAN SALAD chickpeas, lentils, spanish onion, semi-dried tomato fetta cheese & house dressing	21

PASTA

GNOCCHI POMODORO daily handmade potato gnocchi in a tomato & basil sugo, available until sold out	27
SPAGHETTI UNIVERSITA mushrooms, garlic, chilli & olive oil	24
SPAGHETTI ALLA MARINARA prawns, scallops, calamari, garlic & tomato	33
PENNE AMATRICIANA bacon, tomato, spring onions & chilli	25.5
TAGLIATELLE CARBONARA egg, bacon, spring onion, parmesan & cream	25.5
TORTELLINI FUNGHI E PANNA veal tortellini, mushrooms, spring onion & cream	25.5
LINGUINE GAMBERI E BROCCOLI prawns, broccoli, garlic, chilli & olive oil	30.5
PENNE TELEFONO pork sausage ragu & mozzarella cheese	25.5
SPAGHETTI BOLOGNESE our traditional beef bolognese	25
RISOTTO PESCATORE prawns, scallops, calamari, garlic & tomato	33
RISOTTO FUNGHI caramelised onions, mushrooms & parmesan	24.5
LASAGNA AL FORNO layered pasta with bolognese, mozzarella & béchamel	26.5
GLUTEN FREE PASTA AVAILABLE	4

SECONDI

all secondi are served with sauteed daily greens	
POLLO PARMIGIANA crumbed chicken breast topped with napoli sauce & mozzarella served with chips	28
COTOLETTE DI VITELLO herb crumbed grilled baby veal medallions	36
SCALOPPINE AI FUNGHI pan seared baby veal in a mushroom & white wine sauce	36
POLLO LIMONE crispy skin chicken thighs in a lemon butter sauce	31

Credit card surcharge applies - no split bills - \$20 minimum card payments
BYO Surcharge \$6 per person - wine only
PUBLIC HOLIDAY SURCHARGE 15%

PIZZA

PIZZA MARGHERITA tomato, mozzarella, basil, olive oil	22
PIZZA CAPRICCIOSA tomato, mozzarella, double smoked leg ham, olives, mushrooms	25.5
PIZZA UNIVERSITA tomato, mozzarella, zucchini, eggplant, mushrooms, olives, basil	25
PIZZA AL PROSCIUTTO tomato, mozzarella, prosciutto, rocket & shaved parmesan	27.5
PIZZA NAPOLI tomato, mozzarella, capers, olives, anchovies	24
PIZZA LYGON ST tomato, mozzarella, sopressa, pork sausage, double smoked ham, chilli oil	27
PIZZA DIAVOLA tomato, spicy cacciatore salami, basil, stracciatella cheese	25.5
PIZZA SALSICCIA E CIPOLLA mozzarella, pork sausage, caramelised onion, mushrooms	25.5
PIZZA FUNGHI TARTUFFO mozzarella, truffled mushroom paste, mushrooms, rocket, shaved parmesan add prosciutto 6	27
PIZZA MORTADELLA mozzarella, mortadella, stracciatella, crushed pistachios	26.5
PIZZA GAMBERI E ZUCCHINE mozzarella, prawns, zucchini, confit garlic, cherry tomato	32
CALZONE tomato, mozzarella, double smoked ham, sopressa salami, ricotta, olives	26.5

BIMBI (children under 12)

PENNE BOLOGNESE our traditional beef bolognese	16
PENNE POMODORO tomato & basil sugo	14
COTELETTA DI POLLO E PATATE crumbed chicken schnitzel, chips	18
PIZZA MARGHERITA tomato, mozzarella, basil, olive oil	15
PIZZA BIMBI tomato, mozzarella, ham	16.5

BEVANDE

Coffee	
Piccolo, mini latte	4.5
Espresso, Short Macchiato	
Cappuccino, Caffe Latte, Flat White	5
Long Black, Long Macchiato, Chai Latte	
Affogato	7
Soy / Almond milk / Lactose free add 50c	
Double Shot Coffee add 50c	
Teas	5
English Breakfast, Earl Grey, Peppermint, Chamomile, Jasmine Green, Lemongrass & Ginger	
Milk Drinks	
Hot Chocolate with Marshmallows	5
Iced Chocolate or Iced Coffee	7
Milkshakes Chocolate, Strawberry, Vanilla, Coffee	8
Fruit Juices	
Freshly Squeezed Orange Juice	5
Apple Juice	4.5
Soft Drinks	
Coke, Coke No Sugar, Sprite, Lift, Fanta (330mlm screw top)	5
Soda Water, Tonic Water, Dry Ginger Ale (330ml screw top)	4.5
San Pellegrino Sparking Mineral Water	
Sparkling Mineral Water (250ml)	4.5
Sparkling Mineral Water (1 litre)	11
Aqua Panna Still Water	
Acqua Panna (1 litre)	7.5
Chinotto	5
Limonata	
Rossa	5
Pompelmo	5
Mount Franklin Water 600ml	4

Credit card surcharge applies - no split bills - \$20 minimum card payments
BYO Surcharge \$6 per person - wine only
PUBLIC HOLIDAY SURCHARGE 15%