

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	16.5
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 - \$31 Per 4 - \$52
CALAMARI FRITTI fried calamari, roasted garlic aioli, rocket, lemon	E \$27 M \$36
CAPRESE stracciatella cheese, tomato, basil, extra virgin olive oil	24.5
POLPETTI AL SUGO Veal & Pork meatballs in a tomato sauce dressed with shaved parmesan cheese	24
MINISTRONE homestyle Italian soup	17.5
TORTELLINI IN BRODO tortellini in house chicken broth with baby spinach	16

CONTORNI

PATATE FRITTE roasted garlic aioli	12
INSALATA MISTA mixed leaves, radicchio, house dressing	13.5
INSALATA RUCOLA rocket, walnut, pear, house dressing	14.5
ROMAN POTATOES confit garlic, rosemary salt	10.5
SAUTEED DAILY GREENS olive oil, garlic, lemon	15

INSALATA

CAESAR SALAD cos lettuce bacon, parmesan, poached egg, caesar dressing	23
chicken 6 grilled prawns 8	
INSALATA DI POLLO grilled chicken, cos lettuce, cherry tomato, spanish onion, roasted cashews, shaved pecorino & mustard vinaigrette	27
MEDITERANEAN SALAD chickpeas, lentils, spanish onion, semi-dried tomato fetta cheese & house dressing	24

PASTA

GNOCCHI POMODORO daily handmade potato gnocchi in a tomato & basil sugo, available until sold out	29.5
SPAGHETTI UNIVERSITA mushrooms, garlic, chilli & olive oil	26
SPAGHETTI ALLA MARINARA prawns, scallops, calamari, garlic & tomato	34
PENNE AMATRICIANA bacon, tomato, spring onions & chilli	28.5
TAGLIATELLE CARBONARA egg, bacon, spring onion, parmesan & cream	28.5
TORTELLINI FUNGHI E PANNA veal tortellini, mushrooms, spring onion & cream	28.5
LINGUINE GAMBERI E BROCCOLI prawns, broccoli, garlic, chilli & olive oil	32
PENNE TELEFONO pork sausage ragu & mozzarella cheese	28.5
SPAGHETTI BOLOGNESE our traditional beef bolognese	28.5
RISOTTO PESCATORE prawns, scallops, calamari, garlic & tomato	34
RISOTTO FUNGHI caramelised onions, mushrooms & parmesan	27
LASAGNA AL FORNO layered pasta with bolognese, mozzarella & béchamel	29.5
GLUTEN FREE PASTA AVAILABLE	4

SECONDI

POLLO PARMIGIANA crumbed chicken breast topped with napoli sauce & mozzarella served with chips	28
COTOLETTE DI VITELLO herb crumbed grilled baby veal medallions with sautéed daily greens	37
SCALOPPINE AI FUNGHI pan seared baby veal in a mushroom & white wine sauce with sautéed daily greens	37
POLLO LIMONE crispy skin chicken thighs in a lemon butter sauce with sautéed daily greens	32

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	23.5
PIZZA CAPRICCIOSA tomato, mozzarella, double smoked leg ham, olives, mushrooms	26.5
PIZZA UNIVERSITA tomato, mozzarella, zucchini, eggplant, mushrooms, olives, basil	26
PIZZA AL PROSCIUTTO tomato, mozzarella, prosciutto, rocket & shaved parmesan	28.5
PIZZA NAPOLI tomato, mozzarella,capers, olives, anchovies	26
PIZZA LYGON ST tomato, mozzarella,sopressa, pork sausage, double smoked ham,chilli oil	28
PIZZA 1952 tomato, mozzarella,sopressa salami, olives & pesto	26.5
PIZZA DIAVOLA tomato, spicy cacciatore salami, basil, stracciatella cheese	27
PIZZA SALSICCIA E CIPOLLA mozzarella, pork sausage, caramelised onion, mushrooms	27.5
PIZZA FUNGHI TARTUFFO mozzarella, truffled mushroom paste, mushrooms, rocket,shaved parmesan add prosciutto 6	28
PIZZA MORTADELLA mozzarella, mortadella, stracciatella, crushed pistachios	27
CALZONE tomato, mozzarella, double smoked ham, sopressa salami, olives	26.5

BIMBI (children under 12)

PENNE BOLOGNESE our traditional beef bolognese	17
PENNE POMODORO tomato & basil sugo	15
COTELETTA DI POLLO E PATATE crumbed chicken schnitzel, chips	19
PIZZA MARGHERITA tomato, mozzarella, basil, olive oil	16
PIZZA BIMBI tomato, mozzarella, ham	17.5

BEVANDE

Coffee Piccolo, mini latte Espresso, Short Macchiato Cappuccino, Caffè Latte, Flat White Long Black, Long Macchiato, Chai Latte Affogato Soy / Almond milk / Lactose free add 50c Double Shot Coffee add 50c	4.8 5.5 9
Teas English Breakfast, Earl Grey, Peppermint, Chamomile, Jasmine Green, Lemongrass & Ginger	5
Milk Drinks Hot Chocolate with Marshmallows Iced Chocolate or Iced Coffee Milkshakes Chocolate, Strawberry, Vanilla, Coffee	5.5 7.5 8.5
Fruit Juices Freshly Squeezed Orange Juice Apple Juice	6 5
Soft Drinks Coke, Coke No Sugar, Sprite, Fanta (330mlm screw top) Soda Water, Tonic Water, Dry Ginger Ale (330ml screw top)	5.5
San Pellegrino Sparking Mineral Water Sparkling Mineral Water (250ml) Sparkling Mineral Water (1 litre)	5 11.5
Aqua Panna Still Water Acqua Panna (1 litre) Chinotto Limonata Rossa Pompelmo	 8 6 6 6 6

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