

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	
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 - \$29 Per 4 - \$48
CALAMARI FRITTI fried calamari, roasted garlic aioli, rocket, lemon	E \$26 M \$35
CAPRESE stracciatella cheese, tomato, basil, extra virgin olive oil	23
POLPETTI AL SUGO Veal & Pork meatballs in a tomato sauce dressed with shaved parmesan cheese	24
MINISTRONE homestyle Italian soup	17
TORTELLINI IN BRODO tortellini in house chicken broth with baby spinach	15

CONTORNI

PATATE FRITTE roasted garlic aioli	11
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	26
MEDITERANEAN SALAD chickpeas, lentils, spanish onion, semi-dried tomato fetta cheese & house dressing	22.50

PASTA

GNOCCHI POMODORO daily handmade potato gnocchi in a tomato & basil sugo, available until sold out	28
SPAGHETTI UNIVERSITA mushrooms, garlic, chilli & olive oil	25
SPAGHETTI ALLA MARINARA prawns, scallops, calamari, garlic & tomato	34
PENNE AMATRICIANA bacon, tomato, spring onions & chilli	27
TAGLIATELLE CARBONARA egg, bacon, spring onion, parmesan & cream	27
TORTELLINI FUNGHI E PANNA veal tortellini, mushrooms, spring onion & cream	27
LINGUINE GAMBERI E BROCCOLI prawns, broccoli, garlic, chilli & olive oil	32
PENNE TELEFONO pork sausage ragu & mozzarella cheese	27
SPAGHETTI BOLOGNESE our traditional beef bolognese	27
RISOTTO PESCATORE prawns, scallops, calamari, garlic & tomato	34
RISOTTO FUNGHI caramelised onions, mushrooms & parmesan	26
LASAGNA AL FORNO layered pasta with bolognese, mozzarella & béchamel	28
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	36
SCALOPPINE AI FUNGHI pan seared baby veal in a mushroom & white wine sauce with sautéed daily greens	36
POLLO LIMONE crispy skin chicken thighs in a lemon butter sauce with sautéed daily greens	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	23
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	26.5
PIZZA SALSICCIA E CIPOLLA mozzarella, pork sausage, caramelised onion, mushrooms	27
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	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

English Breakfast, Earl Grey, Peppermint, Chamomile, Jasmine Green, Lemongrass & Ginger	5
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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, 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)	8
Chinotto	5.5
Limonata	5.5
Rossa	5.5
Pompelmo	5.5
Mount Franklin Water 600ml	4

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