

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	14
FOCACCIA ERBE fresh herbs, extra virgin olive oil, sea salt	11.5
FOCACCIA ACCIUGHE E MOZZARELLA anchovies, mozzarella cheese, parsley	17
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	25
POLPETTI AL SUGO Veal & Pork meatballs in a tomato sauce dressed with shaved parmesan cheese	25
MINISTRONE homestyle italian vegetable soup	18.5
TORTELLINI IN BRODO tortellini in house chicken broth with baby spinach leaves	17

CONTORNI

PATATE FRITTE roasted garlic aioli	13
INSALATA MISTA mixed leaves, radicchio, house dressing	14
INSALATA RUCOLA rocket, walnut, pear, house dressing	16
ROMAN POTATOES confit garlic, rosemary salt	13
SAUTEED DAILY GREENS olive oil, garlic, lemon	15

INSALATA

CAESAR SALAD cos lettuce bacon, parmesan, poached egg, caesar dressing	24
chicken 6 grilled prawns 8	
INSALATA DI POLLO grilled chicken, cos lettuce, cherry tomato, spanish onion, roasted cashews, shaved pecorino & mustard vinaigrette	28
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	32
SPAGHETTI UNIVERSITA mushrooms, garlic, chilli & olive oil	29
SPAGHETTI ALLA MARINARA prawns, scallops, calamari, garlic & tomato	36.5
PENNE AMATRICIANA bacon, tomato, spring onions & chilli	30.5
TAGLIATELLE CARBONARA egg, bacon, spring onion, parmesan & cream	29.5
TORTELLINI FUNGHI E PANNA veal tortellini, mushrooms, spring onion & cream	30.5
LINGUINE GAMBERI E BROCCOLI prawns, broccoli, garlic, chilli & olive oil	35
PENNE TELEFONO pork sausage ragu & mozzarella cheese	30.5
SPAGHETTI BOLOGNESE our traditional beef bolognese	30.5
RISOTTO PESCATORE prawns, scallops, calamari, garlic & tomato	36.5
RISOTTO FUNGHI caramelised onions, mushrooms & parmesan	30.5
LASAGNA AL FORNO layered pasta with bolognese, mozzarella & béchamel	32
GLUTEN FREE PASTA AVAILABLE	4

SECONDI

POLLO PARMIGIANA crumbed chicken breast topped with napoli sauce & mozzarella served with chips	33
COTOLETTE DI VITELLO herb crumbed grilled baby veal medallions with sautéed daily greens	41
SCALOPPINE AI FUNGHI pan seared baby veal in a mushroom & white wine sauce with sautéed daily greens	41
POLLO LIMONE crispy skin chicken thighs in a lemon butter sauce with sautéed daily greens	35

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

PIZZA

PIZZA MARGHERITA

tomato, mozzarella, basil, olive oil

24.5

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

16.5

PIZZA BIMBI

tomato, mozzarella, ham

18

BEVANDE

Coffee

Piccolo, mini latte

Espresso, Short Macchiato

4.8

Cappuccino, Caffè Latte, Flat White

Long Black, Long Macchiato, Chai Latte

5.5

Affogato (Espresso Coffee with Vanilla Ice Cream)

Soy / Almond / Oat / Lactose free

add \$1.5

Double Shot Coffee

add 50c

9

Teas

English Breakfast, Earl Grey, Peppermint, Chamomile,

Jasmine Green,

Lemongrass & Ginger

5.5

Milk Drinks

Hot Chocolate with Marshmallows

5.5

Iced Chocolate or Iced Coffee

7.5

Milkshakes Chocolate, Strawberry, Vanilla, Coffee

8.5

Fruit Juices

Freshly Squeezed Orange Juice

7

Apple Juice

6

Soft Drinks

Coke, Coke No Sugar, Sprite, Fanta (330mlm screw top)

Soda Water, Tonic Water, Dry Ginger Ale (330ml screw top)

6

Sparkling Mineral Water (250ml)

5.5

Sparkling Mineral Water (1 litre)

12.5

Acqua Panna (1 litre)

9.5

Chinotto

6.5

Limonata

6.5

Rossa

6.5

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