

SET LUNCH MENU

2-COURSE 31 • 3-COURSE 35

privégrill
THE UNIVERSITY CLUB

• STARTERS •

CAESAR SALAD **P**

Baby gem, shaved parmesan, bacon bits, quail egg, garlic confit croutons

FOREST MUSHROOM SOUP **VG**

Truffle oil, herb croutons

SMOKED SALMON TARTAR

Avocado, pickled purple cabbage, pickled daikon, cucumber, edamame, cherry tomatoes

GRILLED CAPE SCALLOPS WITH BUTTERNUT PUREE *(add 2)*

Red quinoa, brown butter vinaigrette, herb oil

CREAMY CHICKEN & MUSHROOM VOL AU VENT

Truffle fondue, crackling baby spinach

• MAINS •

STEAK & FRIES *(add 4)*

200g grass-fed Australian ribeye, fries, mesclun, peppercorn sauce

SLOW ROASTED PORK BELLY **P**

Creamy polenta, grilled broccolini, spiced jus

SPAGHETTI AGLIO OLIO **V**

Chipotle peppers, Grana Padano, Italian parsley

COQ AU VIN

Corn fed chicken, potato mousseline, carrots, pearl onion

PAN ROASTED ATLANTIC SALMON *(add 4)*

Boston claim, salmon roe, garlic-thyme potatoes, snow pea

• ADD SIDES •

SEASONAL GRILLED GREENS 4.5 **V**

TRUFFLE MASH 6.5 **V**

STRAIGHT CUT FRIES 6.5 **V**
(truffle / parmesan add 2.5)

• DESSERTS •

PEACH COBBLER **N**

Candied young coconut, grilled peach-rosemary compote

BRIOCHE PUDDING

Crème patisserie, dark chocolate ice cream

CHOCO-CARAMEL TART **VG N**

85% dark chocolate, almond paste, spiced cashew & pistachios

MIXED BERRY CHEESECAKE **N**

Pistachio brittle, mixed berry compote

CHOICE OF:
COFFEE or TEA

• BEVERAGE •

SAUVIGNON BLANC or MERLOT 9 | JUICE *(Orange, Cranberry, Lime, Pineapple)* 6.5

VG Vegan **V** Vegetarian **N** Contains nuts **P** Contains pork

Prices are subject to 10% service charge & GST