



West Australian
Symphony Orchestra



LEEWIN ESTATE



The University Club Restaurant Pairing Menu

| Includes a glass of Leeuwin Estate
| Siblings Sauvignon Blanc or Siblings Shiraz

Entrée

Grilled Shark Bay Scallops with Cauliflower Purée, Curry Leaf Oil & Asparagus - *or* - **Leek & Potato Soup with Crème Fraîche & Chives**

Main Course

Charred Beef Fillet Steak with Potato Gratin, Broccolini & Red Wine Jus - *or* - **Grilled Tasmanian Salmon Fillet with Potato Gratin, Broccolini & Vermouth Butter Sauce**

Dessert

Vanilla Crème Brûlée with a Cinnamon Madeleine

Available Lunch and Dinner

Main Course \$49
Two Course..... \$65
Three Course \$79

Allergen Warning

Please advise your service team member if you or any of your guests have a food allergy or intolerance. Our food is prepared in a kitchen that produces items containing milk, eggs, wheat, fish, shellfish, soy, sulphites, lupin, sesame seeds, peanuts and tree nuts. Whilst we take precautions against cross contamination, we cannot guarantee that any item is 100% free of allergens as we use shared preparation areas.