Autumn at the University of Sydney is a time to nourish the body, mind and soul as the leaves of the Jacaranda start to fall and crispness returns to the air. Our Head Chef, Tony Kandalaft has created an earthy, rich and seasonal menu to help prepare you for the cooler months ahead. Each dish has been carefully selected and crafted so that you can eat fresh, seasonal produce, sourced from ethical and sustainable suppliers. We welcome and invite you to enjoy our stunning Forum Restaurant designed by award winning architects.

Enjoy

V vegetarian | DF dairy free | GF gluten free

**Light**

**Roasted Butternut Pumpkin and Marinated Fetta (V) (GF) $18**
Sweet caramelised pumpkin wedges served with a rich and creamy fetta made from the local dairy produce of the fertile Hunter Valley region, toasted walnuts and fresh peppery rocket

*We recommend Redbank The Long Paddock Chardonnay from King Valley, Victoria to match this dish for its softness and peach, toasty oak, cinnamon and spicy aromas*

**Hot Smoked Rainbow Trout with Celeriac, Avocado and Coriander (DF) (GF) $18**
Sourced from the Goulburn River in the foothills of the Great Dividing Range, North Eastern Victoria

*We recommend Dunnes & Greene Brut NV Pinot Noir from Eden Valley, SA as the best combination with smoked seafood. It offers a subtle taste of citrus zest and fresh strawberries and is renowned for its freshness and consistency*

**Sautéed Mushroom Tartlet and Sweet Potato Mash (V) $19**
Fresh rough puff pastry, four varieties of mushroom, pine nuts topped with a rich, mild and tangy crème fraiche and chives

*We recommend Mount Fishtail Pinot Noir from Waihopai Valley, New Zealand, with aromas of strawberry, raspberry and a hint of plums this wine is the perfect combination with this vegetarian dish*
**SUBSTANTIAL**

**Beetroot Risotto** (V) (GF) $19

Creamy rice garnished with roasted baby beets, fresh green apple and one of the world’s original hard cheeses, Grana Padano parmesan. We recommend Pinot Grigio Delle Venezie IGT from the Eastern hills of Lake Garda, Italy. A variety of aromas mellowed by acacia flowers, crisp and harmonious to be enjoyed with risotto, every time.

**Pan fried Palmers Island Mulloway Fillet** fresh from the Northern Rivers of NSW (GF) $29

Served with a stimulating sea urchin butter and roast fennel and pomegranate salad. We recommend Bridgewater Mill Sauvignon Blanc from Adelaide Hills, SA to match this dish for its vibrant characteristics and intensity of tropical fruits and citrus aromas.

**Daily Market Fish in a Light Beer Batter** with Thick House Cut Chips $21

Locally caught fresh fish, thick house cut chips, caper & lime mayonnaise served with fresh rocket leaves and caper berries. We recommend Peroni Nastro Azzuro; a fresh blonde beer made from natural ingredients.

**Confit Free Range Chicken, Green Lentils, Carrots and Bacon** $27

A tender, rich Maryland sourced from the Hunter Valley Region in NSW, chemical, hormone & GM free. We recommend Yalumba Bush Vine Grenache from the Barossa Valley. The aroma is bright and infused with spicy dark berried fruit with a meaty plum fragrance, a perfect balance with chicken.

**House Specialty of Free Range Murray Valley Pork and Herb Sausages** $21

Freshly made by our Head Chef, served with garlic mash and braised red cabbage. We recommend Knappstein Cabernet Sauvignon from Clare Valley SA. A mix of mint, berry fruit and sweet oak aromas this structure and style combines perfectly with sausages and grilled meat.

**Slow Roasted Lamb Ribs** $26

Served with a spiced eggplant puree, crisp broccoli and a light garlic foam. We recommend Earthworks Shiraz from Barossa Valley, for its spicy notes and young body, this wine is the best combination with slow cooked meat.

**SIDES**

Fresh rocket and shaved parmesan $6.5

Seasonal steamed greens tossed in butter with toasted almonds

Thick cut triple cooked chips
DESSERT

Autumn Pear Tart
Served with homemade dark chocolate ice cream $9

Gently Poached Rhubarb
With macadamia nut crumble and cinnamon yoghurt $9

Autumn Chai “Affogato”
Homemade dark chocolate ice cream served with a shot of chai latte, a shot of Baileys and fresh hazelnuts. A house specialty guaranteed to warm the heart and spice up your day. $9

Chef’s Cheese Selection
Quince paste, lavosh, apple and a selection of cheese sourced from Australia’s leading local cheese makers

We recommend Alasia Moscato d’Asti from Northern Italy. With citrus aromas, this wine is a perfect combination with sweets and cheese, fresh, clean and unimaginably delicious

FROM THE BARISTA

Toby’s estate coffee blend $3.5
Hot Chocolate $4.5
Mocha $4.5
Hot Chocolate $4.5
Organic Chai Latte $4.5

OUR SELECTION OF TEA

English breakfast $3.5
Irish breakfast $3.5
Earl Grey $3.5
Peppermint $3.5
Green $3.5
Camomile $3.5
Beverages

Soft drinks & mineral water
Coke, Diet Coke, Sprite, Tonic Water 4.5
San Pellegrino Sparkling Mineral Water 250ml/500ml/1000ml 3.5 / 6 / 9

Beer
Cascade Premium Light 5.5
Tooheys Extra Dry, James Boags, Crown Larger 7
Peroni, Corona 8

Sparkling Wine
Angus Brut, SA 7 / 28
Dunnes & Greene Brut, NV, Chardonnay Pinot Noir, Eden Valley, SA 11 / 38

White Wine
Hightides - The Breakers, Semillon Sauvignon Blanc, SA 7 / 28
Bridgewater Mill, Sauvignon Blanc, SA 9 / 39
Corte Giara, Pinot Grigio, Italy 8.5 / 38
Redbank The long Paddock, Chardonnay, VIC 9/ 39
Pewsey Vale, Riesling – Dry Style, Eden Valley 44
Bleasdale, Verdelho, Langhorne Creek 43
Brokenwood, Pinot Gris, Beechworth 47

Red & Rose
Rogers & Rufus, Rose, Barossa Valley 39
Hightides Deepwater, Cabernet Merlot, SA 7/28
Earthworks, Shiraz, Barossa, NSW 8.5 / 38
Knappstein, Cabernet Sauvignon, Clare Valley, SA 39
Mount Fishtail, Pinot Noir, Marlborough 9 / 39
Running with the Bulls, Tempranillo, SA 42
Yalumba Bush Vine, Grenache, Barossa Valley 45

Dessert Wine
Alasia Moscato, Piemonte, Italy 8.4/4