

WINE

kingfish ceviche,
heirloom tomato and green chilli salsa 24
05 Marcel Deiss Pinot Blanc 12

asparagus and pacific oyster tempura,
taro, edamame and wasabi avocado 24
07 Prager 'Hinter der Burg' Grüner Veltliner 11

venison tataki, pickled beetroot and cress salad 25
06 Allies 'Saône' Viognier Chardonnay 7

five spice pork, grilled prawns,
cashew and pomelo salad 27
07 Pierre Bise Cabernet d'Anjou Rose 7

harissa squid, sweet grilled eel,
pimiento and black ink noodle salad 24
06 Ronco del Gelso 'Sot lis Rivis' Pinot Grigio 11

seared scallops and truffle foie gras,
roasted parsnip, artichoke and roasted hazelnuts 27
07 Colomé Torrontes 8

veal sweetbreads, papillon roquefort mousse,
pancetta, walnut and pear salad 25
NV Charles Heidseick 'Mis en Cave' Brut Reserve 18

spiced turmeric lemongrass broth,
steamed sweet potato and ginger pancake 23
06 Burklin-Wolf 'Wachenheimer' Trocken Riesling 9

steamed gold band snapper, iberian ham,
green lentils, fennel, blood orange and black olives 27
07 Gros 'Noré Bandol Rosé 12

shiitake mushroom and bean curd cake,
chilli jam and yellow beans 24
07 The Wanderer Pinot Noir 9

roasted swordfish, spiced coconut,
blue swimmer crab and green mango salsa 29
06 Pyrette Shiraz 9

jasmine tea smoked duck breast, grilled duck sausage,
spiced eggplant and green bean sambal 28
05 Cape Mentelle Zinfandel 12

soy braised barossa chicken, seared liver,
XO chilli chicken dumpling, turnip cake 28
05 Mac Forbes Barbera 8

green chilli and galangal braised wagyu beef shin,
prawn floss, wing beans and mint 28
06 Magpie Estate 'The Gomersal' Grenache 13

Each wine taste is 90ml



bite me 18

'le petit prince' washed rind goats cheese,
toffee pear, black pepper wafers
06 Eric Bordelet Poiré Granit 8
or Normandin Mercier Pineau des Charentes Blanc 14 (45ml)

coco loco 18

roasted coconut cream, spiced pineapple, vanilla rum jelly,
coconut lychee and pineapple sorbet cigars
04 Baumard 'Carte D'Or' Coteaux du Layon 10

sticky fingers 18

spiced quince, honey mousse, fresh curd and blackcurrant jam
05 Domaine des Richards Muscat de Beaumes de Venise 11

raspberry ripple 18

vanilla yoghurt cream, raspberries and meringue
NV Schroeder 'Deseado' Sparkling Torrontes 8

passion pop 18

passionfruit marshmallow, passionfruit curd, mandarin sorbet
08 Mount Horrocks 'Cordon Cut' Riesling 19

totally nuts 18

hazelnut chocolate mousse, caramel parfait,
salted hazelnut caramel
03 La Purissima 'Enesencia' Monastrell Dulce 10
or Liqueur de Chataigne Massenez 10 (30ml)

Vittoria Cinque Stelle Espresso coffee

with butter shortbread 5

Mariage Frères Teas

with butter shortbread

Sur Le Nil 5

japanese green tea scented with citrus

Casablanca 5

blend of green tea and Moroccan mint
with bergamot flavoured black tea

Marco Polo 5

aromatic black tea flavoured with Tibetan fruit and flowers

Ratnapura Orange Pekoe 5

traditional long leaf Sri Lankan tea, exquisite delicate aroma

Thé des Mandarins 9

Rare silver needle buds scented with jasmine blossom

Herbal Infusions 4

lemongrass, ginger or fresh mint

UNIVERSAL is open for **dinner** Monday to Saturday from 6pm

UNIVERSAL is open for Friday **lunch** from 12 noon

UNIVERSAL is a member of the Kings Cross Liquor Accord

American Express Surcharge 2.5%

We ask that our patrons depart the restaurant and courtyard quietly as courtesy to our neighbours
Signed copies of Christine Manfield's books are available for purchase