

UNION HOTEL

SMALLS

- CHARRED RYE SOURDOUGH** - 5
balsamic, evo oil *v*
- VIETNAMESE SPRING ROLLS** - 14
vermicelli rice noodles, cabbage, carrot, spring onion, plum sauce *v vg*
- CRUMBED JALAPEÑO POPPERS** - 14
cheese, cream cheese, ranch sauce *v*
- TRUFFLE FRIES** - 14
parmesan, parsley *v vg**
- SWEET POTATO WEDGES** - 15
sour cream, sweet chilli sauce *gf v vg**
- NACHOS CON FRIJOLES** - 18
corn chips, cheese, black beans, salsa, guacamole, sour cream, jalapeño *gf v*
- GIN CURED SALMON** - 15
pickled fennel, orange gel, crostini
- CRISPY CALAMARI** - 16
aioli, rocket, lemon *gf*
- BUFFALO WINGS** - 16
celery, blue cheese mayo *gf*
- PULLED PORK NACHOS** - 22
corn chips, cheese, salsa fresca, guacamole, sour cream, jalapeño *gf*

MAINS

- EGGPLANT PARMIGIANA** - 20
napoli sauce, halloumi, cheese, mixed leaf salad, fries *gf v*
- FISH & CHIPS** - 26
beer battered john dory, mixed leaf salad, tartare sauce, mushy peas, fries, lemon
- MUSHROOM RISOTTO** - 20
mixed mushrooms, truffle oil, hazelnut, mascarpone, parmesan *gf v* vg* (add chicken + 5)*
- LAMB SHANK** - 30
mash winter greens, gravy *gf*
- MISO ATLANTIC SALMON** - 34
chat potato, broccolini, citrus tahini, radish, lemon *gf*
- PAN FRIED BARRAMUNDI** - 36
mash, cherry tomatoes, mixed leaf salad, sherry vinaigrette *gf*
- LEMON THYME CHICKEN** - 26 half / 34 whole
kale, avocado, fries *gf*
- CHICKEN SCHNITZEL** - 24
parmesan, slaw, lemon, fries, choice of sauce
- CHICKEN PARMIGIANA** - 26
napoli sauce, smoked ham, cheese, slaw, fries
- SLOW COOKED LAMB RAGU** - 22
pappardelle, tomato & red wine sauce, parmesan, basil
- BANGERS & MASH** - 24
lamb & rosemary sausages, mash, mushy peas, caramelised onion gravy *gf*
- BEEF & GUINNESS PIE** - 28
mash, mushy peas, gravy
- CRISPY SKIN PORK BELLY** - 28
crispy chats, broccolini, apple sauce, mustard gravy *gf*
- CHICKEN CURRY** - 22
jasmine rice, pappadums *gf**

GRILL

- 200GM EYE FILLET (MB2+)** *gf* - 38
- 250GM RUMP (MB2+)** *gf* - 28
- 250GM SIRLOIN** *gf* - 32
- 300GM SCOTCH FILLET** *gf* - 32
- choose a sauce:
- | | |
|---|---|
| gravy, hollandaise,
peppercorn, mushroom | one side + 6 / two sides + 10
fries, mash, prawns,
seasonal vegetables,
mixed leaf salad, slaw |
|---|---|

BURGERS

- SOUTHERN FRIED CHICKEN** - 22
milk bun, lettuce, tomato, pineapple, cheese, chipotle aioli, fries
- TAJIMA WAGYU BEEF** - 24
milk bun, lettuce, cheese, tomato, pickle burger sauce, fries (*add patty + 5 / bacon + 3*)
make it naked (no bun, wrapped in lettuce) gf

SALADS

- UNION CAESAR** - 18
cos, radicchio, avocado, bacon, anchovies, parmesan, caesar dressing, poached egg, croutons *gf**
(*add chicken +5 / salmon fillet +6*)
- POKE** - 24
red cabbage, carrot, corn, avocado, edamame, radish, pickled ginger, pickled wakame, tonkatsu *gf* v vg*
(*brown rice or lettuce base*)
choice of tofu, citrus cured salmon or katsu chicken

SHARES

- LAMB SHOULDER** - 110 (3-4 people)
roasted vegetables, damper rolls, chimichurri, gravy *gf**
(*allow one-day for pre-order*)
- SUCKLING PIG** - 990 (10-12 people)
roasted vegetables, damper rolls, rocket & parmesan salad, mustard gravy *gf** (*allow three-days for pre-order*)

SIDES

- FRIES** - 8
chipotle aioli *gf v vg**
- MASH** *gf v* - 8
- SLAW** *gf v vg* - 8
- MIXED LEAF SALAD** *gf v vg* - 8
- SEASONAL VEGETABLES** *gf v vg* - 10
- SAUCES** *gf* - 2
gravy, hollandaise, peppercorn, mushroom

DESSERTS

- STICKY DATE PUDDING** - 12
butterscotch sauce, vanilla ice cream, strawberries *v*

Please order at the bar

gf- gluten free *v*- vegetarian *vg*- vegan * - on request

Our menus contain allergens and are prepared in kitchens that handle nuts, shellfish, gluten and eggs. Whilst all reasonable efforts are taken, we cannot guarantee that our food will be allergen free.

10% surcharge applies on public holidays

BUBBLES

the glass & bottle

VEUVE ELISE BLANC DE BLANCS NV
southern france *fr* - 11 / 40

BANDINI PROSECCO
treviso *it* - 12 / 48

H. LANVIN & FILS CUVÉE SELECTION BRUT NV
épernay *fr* - 16 / 69

TEMPUS 2 SILVER SERIES PINOT NOIR CHARDONNAY
south eastern australia *au* - 8.50 / 36

by the bottle

POMMERY BRUT ROYAL NV
reims *fr* - 150

WHITE

by the glass & bottle
(150ml / 250ml / bottle)

WATERFALL BAY SAUVIGNON BLANC
marlborough *nz* - 12.5 / 18.5 / 44

MATILE PINOT GRIGIO
umbria *it* - 12.5 / 18.50 / 44

TEMPUS TWO SILVER SERIES CHARDONNAY
south east australia *au* - 8.5 / 13.5 / 36

BARKING MAD WATERVALE RIESLING
clare valley *au* - 12.50 / 18.50 / 44

BOUCHARD AINE & FILS PINOT GRIS
burgundy *fr* - 13 / 19 / 46

TEMPUS TWO SILVER SERIES PINOT GRIS
south east australia *au* - 8.50 / 13.50 / 36

by the bottle

AQUILANI PINOT GRIGIO
friuli *it* - 48

UNDIVIDED CHARDONNAY
laguedoc-roussiln *fr* - 54

TAI TIRA SAUVIGNON BLANC
marlborough *nz* - 48

HE SAID SHE SAID SSB
denmark *au* - 46

ROSÉ

by the glass & bottle
(150ml / 250ml / bottle)

TEMPUS TWO SILVER SERIES ROSÉ
frankland river *au* - 8.5 / 13.5 / 36

BADET CLEMENT CHEZ ROSÉ
sud de *fr* - 12 / 18 / 42

RÊVERIE ROSÉ
loire valley *fr* - 12.50 / 18.50 / 44

RED

by the glass & bottle
(150ml / 250ml / bottle)

PHILLIPE BOUCHARD GAMAY
beaujolais *fr* - 13 / 19 / 46

MCGUIGAN SINGLE BATCH PROJECT SHIRAZ
south australia *au* - 12 / 18 / 42

LABRUNE ET FILS PINOT NOIR
loire valley *fr* - 13 / 19 / 46

MCGUIGAN SINGLE BATCH CABERNET SAUVIGNON
south australia *au* - 12 / 18 / 42

TEMPUS TWO SILVER SERIES CABERNET SAUVIGNON
south east australia *au* - 8.50 / 13.50 / 36

TEMPUS TWO SILVER SERIES MERLOT
south east australia *au* - 8.50 / 13.50 / 36

by the bottle

IL PUMO SANGIOVESE
san marzano *it* - 46

MANORO MONTEPULCIANO D'ABRUZZO
san marzano *it* - 42

HE SAID SHE SAID CAB SHIRAZ
denmark *au* - 46

PETIT VERDOT
riverland *au* - 42

COCKTAILS

MOJITO
rum, mint, lime, soda - 18

MARGARITA
tequila, triple sec, lime - 18

APEROL SPRITZ
aperol, prosecco, soda - 18

NEGRONI
gin, sweet vermouth, bitter orange - 18

ESPRESSO MARTINI
vodka, coffee liqueur, espresso - 18

GIN MARTINI
gin, extra-dry vermouth, olives - 18

VODKA MARTINI
vodka, extra-dry vermouth - 18

OLD FASHIONED
bourbon, bitters, sugar - 18

LONG ISLAND ICE TEA
vodka, tequila, gin, rum, triple sec, coke, lemon - 20

COCKTAIL SPECIALS

THURSDAY
espresso martini - 12.50

FRIDAY
aperol spritz - 12.50

SATURDAY
margarita - 12.50

SUNDAY
spicy bloody mary - 12.50