

DRINKS

FUNCTIONS



DINING

EVENTS

BAR SNACKS

CHIPS

aioli & tomato sauce | \$10

EGGPLANT CHIPS

honey & blue cheese sauce | \$13

SAGANAKI HALLOUMI

lemon | \$13

FRIED CALAMARI

lemon & sriracha aioli (G.F.) | \$16

CHICKEN SKEWERS

marinated with lime & chilli (G.F.) | \$15

CHILLI BEEF NACHOS

con carne, sour cream, guacamole,
tomato salsa & jalapeños | \$20

Bar Snacks Available

Available Between
12:30 - 9:30pm
Everyday

MONDAY - RUMP STEAK NIGHT

TUESDAY - PARMA NIGHT

WEDNESDAY - PORTERHOUSE NIGHT

THURSDAY - PASTA NIGHT

PUB MAINS

BEETROOT & FETA & CORN SALAD

(G.F.) | \$15

[Add Pulled Pork Shoulder | \$4]

CALAMARI SALAD

lettuce, tomato, red onion, danish feta & citrus dressing
(G.F on request) | \$17

TOFU & SHATIKATE HOT POT

mushroom oyster sauced shitake mushrooms,
tofu, snow peas & baby corn served with white rice
(G.F.) | \$16

PULLED PORK BURGER

brioche bun, creole mayo, hot DIEMEN BBQ sauce
& pickled vegetables served with chips | \$18

STEAK SANGA

swiss cheese, bacon, beetroot, lettuce, tomato relish
& aioli served with | \$18

LAMB SHOULDER RAGU

pappardelle & shaved parmesan | \$18

200G SIRLOIN STEAK

chips & garden salad | \$20

SAUCE OPTIONS

mushroom
peppercorn
creamy mushroom
red wine
add \$2.50

sriracha aioli
aioli
add \$2

SCHNITZELS

CHICKEN SCHNITZEL

garden salad and chips | \$17

VEAL SCHNITZEL

garden salad and chips | \$17

TRADITIONAL CHICKEN PARMA

ham, napoli and mozzarella served with
garden salad and chips | \$18

'THE UNION' CHICKEN PARMA

ham, bacon, salami, BBQ sauce and mozzarella
cheese served with garden salad & chips | \$19

'THE UNION DIEMEN' CHICKEN PARMA

green jalapenos, ham, bacon, salami, diemen
stinger BBQ hot sauce, mozzarella served
with garden salad & chips | \$19

SAUCE OPTIONS

mushroom
peppercorn
creamy mushroom
red wine
add \$2.50

sriracha aioli
aioli
add \$2

DESSERTS

STICKY DATE PUDDING

butterscotch & vanilla ice-cream | \$10

FLOURLESS CHOC MUD CAKE

vanilla ice-cream | \$10

CHEESE PLATTER

King Island 'roaring forties' blue brie crackers
& King Island 'triple cream' brie,
crackers & quince paste | \$20

SIDES

GREEK SALAD

\$9

STEAMED MIXED VEGETABLES

\$10

CREAMY MASH POTATO

\$8

90 CHAPEL STREET
WINDSOR VIC 3181
03 9510 4396
UNIONHOTELWINDSOR.COM.AU
#THEUNIONHOTELWINDSOR

TAP BEERS

	285ml	560ml
James Boags Draught	5	10
Furphys Refreshing Ale	5.5	10.8
Little Creatures Pale Ale	5.8	11.5
James Squire Orchard Apple Cider	5.7	11.4
James Squire Chancer Golden Ale	5.8	11.5
White Rabbit White Ale	5.7	11.4
Hawthorn Pilsner	5.8	10.2
Heineken	6	11.8
Kirin	425 ml.	9.5

BOTTLED AUSSIE BEERS

Melbourne Bitter	8.5
Hawthorn IPA	11
Stone & Wood Pacific Ale	10
James Squire Summer Bright Lager	8
James Boags Premium Light	7

BOTTLED IMPORTED BEERS

Peroni Nastro Azzuro	10
Peroni Red	10
Heineken Mid-Strength	8
Mythos Lager	10
Corona	10
Schofferhoffer Kristal 500ml	15

BOTTLED CIDERS/OTHERS

Bulmers Original	11
Fog City 500ml	13
Kirin Pear	11
Kirin Apple	11
Lick Pier Ginger Beer	10
Future Memoirs of a Root Beer	10
Rekorderlig Mixed Berries 500ml	15

COCKTAILS

\$20

Windsor Aperitivo <i>Four Pillars, Licor 43, Mint, Pink Grapefruit, Sparkling</i>
Sidecar <i>Pierre Ferrand Cognac, Dry Curacao, Lemon, Sugar</i>
Mixed Berry Mule <i>666 Vodka, Mixed Berries, Bitters, Lime, Ginger Beer</i>
Coffee Negroni <i>Four Pillars Spiced Negroni, Martini Rosso, Campari, Mr Black</i>
Espresso Martini <i>666 Autumn Butter, Kahlua, Espresso, Vanilla</i>
Tommy's Margarita <i>Tromba Reposado, Lime, Agave, Orange Bitters</i>

JUGS TO SHARE

\$30

Love Potion No 4 <i>Citadelle Original, St Germain, Casa Mariol Blanco, Mint, Apple, Cucumber</i>
Dark N Stormy <i>Cargo Cult Spiced, Plantation Original Dark, Lime, Ginger Beer, Old Fashioned Bitters</i>
Sangria <i>Red Wine, Gin, Citrus Fruits, Lemonade</i>
Pimms <i>Pimms, Pimms, Pimms</i>

WINES

Sparkling/Champagne		
Golden Ranges Sparkling	9	40
Maison de Grand Esprit LPV <i>Burgundy, FR</i>	11	60
Yarrabank Creme de Cuvee <i>Yarra Valley, VIC</i>		60
Laurent-Perrier Brut <i>Champagne, FR</i>		150
Laurent Perrier Rose <i>Champagne, FR</i>		250
White		
Golden Ranges Sauvignon Blanc	9	40
Summer Poppy Sauvignon Blanc <i>Marlborough, NZ</i>	11	50
MVO Chardonnay <i>Adelaide Hills, SA</i>	11	50
Higher Plane Chardonnay <i>Margaret River, WA</i>		52
Mt Langhi Ghiran 'Cliff Edge Riesling <i>Grampians Victoria</i>	11	50
Wilson DJW Riesling <i>Polish Hill River, SA</i>		48
Lana Pinot Grigio <i>King Valley, VIC</i>	11	50
Juliet Moscato <i>Mornington, VIC</i>	10	48
Rose		
Port Phillip 'Salasso' <i>Mornington, VIC</i>	11	50
Domaine du Grand Cros <i>Provence, FR</i>		60

Red

Golden Ranges Shiraz	9	40
Rob Dolan White Label Pinot Noir <i>Yarra Valley, VIC</i>	11	52
T' Gallant 'Cyrano' Pinot Noir <i>Mornington, VIC</i>		60
Pindaire Tempranillo Sangiovese Shiraz, <i>Barossa, SA</i>	11	52
Tokar Estate Tempranillo <i>Yarra Valley, VIC</i>		48
Dominique Portet 'Fontaine' Cabernet Sauvignon <i>Yarra Valley, VIC</i>	10	48
Treasure Hunter Cabernet Merlot <i>Margaret River, WA</i>		48
Teusner Wark Family Shiraz <i>Barossa, SA</i>	11	52
Lost Buoy Shiraz <i>Mclaren Vale, SA</i>		48
Yering Station Shiraz Viognier <i>Yarra Valley, VIC</i>		75

