

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 DINNER - PORTERHOUSE NIGHT

THURSDAY DINNER - PASTA NIGHT

## PUB MAINS

### BEETROOT & FETA & CORN SALAD

(G.F) | \$17

[Add Pulled Pork Shoulder | \$4]

### CALAMARI SALAD

lettuce, tomato, red onion, danish feta & citrus dressing  
(G.F) | \$21

### PULLED PORK BURGER

brioche bun, creole mayo, hot DIEMEN BBQ sauce  
& pickled vegetables served with chips | \$23

### STEAK SANDWICH

swiss cheese, bacon, beetroot, lettuce, tomato relish  
& aioli served with chips | \$23

### TOFU & SHATIKATE HOT POT

mushroom oyster sauced shitake mushrooms, tofu,  
snow peas & baby corn served with white rice (V) | \$24

### LAMB SHOULDER RAGU

pappardelle & shaved parmesan | \$26

### MASSAMAN LAMB SHANK

coconut curry (mild) choice of either steamed rice  
or creamy mash potato on the side | \$27

### ATLANTIC SALMON

creamy mash potato, corn, beetroot & feta salad | \$28

### 350G BEEF RIB EYE

\$38

### 250G EYE FILLET

\$42

All steaks are served with creamy mash potato, broccolini,  
with a choice of red wine sauce, mushroom sauce,  
peppercorn sauce or diane sauce.

## SCHNITZELS

### CHICKEN SCHNITZEL

creamy mash potato, creamy mushroom sauce  
& green beans | \$25

### VEAL SCHNITZEL

creamy mash potato, creamy mushroom sauce  
& green beans | \$26

### TRADITIONAL CHICKEN PARMA

ham, napoli and mozzarella served with  
garden salad and chips | \$26

### 'THE UNION' CHICKEN PARMA

ham, bacon, salami, BBQ sauce and mozzarella  
cheese served with garden salad & chips | \$26

### 'THE UNION DIEMEN' CHICKEN PARMA

green jalepenos, ham, bacon, salami, diemen  
stinger BBQ hot sauce, mozzarella served  
with garden salad & chips | \$27

### 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

### CHIPS

aioli & tomato sauce  
\$10

90 CHAPEL STREET

WINDSOR VIC 3181

03 9510 4396

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#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 Pilsener	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

## 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

<b>Windsor Aperitivo</b> <i>Four Pillars, Licor 43, Mint, Pink Grapefruit, Sparkling</i>
<b>Sidecar</b> <i>Pierre Ferrand Cognac, Dry Curacao, Lemon, Sugar</i>
<b>Mixed Berry Mule</b> <i>666 Vodka, Mixed Berries, Bitters, Lime, Ginger Beer</i>
<b>Coffee Negroni</b> <i>Four Pillars Spiced Negroni, Martini Rosso, Campari, Mr Black</i>
<b>Espresso Martini</b> <i>666 Autumn Butter, Kahlua, Espresso, Vanilla</i>
<b>Tommy's Margarita</b> <i>Tromba Reposado, Lime, Agave, Orange Bitters</i>
<b>Love Potion No 4</b> <i>Citadelle Original, St Germain, Casa Mariol Blanco, Mint, Apple, Cucumber</i>
<b>Dark N Stormy</b> <i>Cargo Cult Spiced, Plantation Original Dark, Lime, Ginger Beer, Old Fashioned Bitters</i>
<b>Sangria</b> <i>Red Wine, Gin, Citrus Fruits, Lemonade</i>
<b>Pimms</b> <i>Pimms, Pimms, Pimms</i>

## TO SHARE

30

## WINES

<b>Sparkling/Champagne</b>		
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
<b>White</b>		
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
<b>Rose</b>		
Port Phillip 'Salasso' <i>Mornington, VIC</i>	11	50
Domaine du Grand Cros <i>Provence, FR</i>		60
<b>Red</b>		
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 <i>Shiraz, Barossa, SA</i>	11	52
Tokar Estate Tempranillo <i>Yarra Valley, VIC</i>		48
Dominique Portet 'Fontaine' <i>Cabernet Sauvignon</i> <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	50
Lost Buoy Shiraz <i>Mclaren Vale, SA</i>		48
Yering Station Shiraz Viognier <i>Yarra Valley, VIC</i>		75

