



DRINKS

FUNCTIONS

DINING

EVENTS

== **BAR SNACKS** ==

CHIPS BASKET

aioli & tomato sauce | \$10

SWEET POTATO CHIPS BASKET

aioli & tomato sauce | \$10

SAGANAKI HALLOUMI

lemon | \$13

CHICKEN POCKET SOUVLAKI

marinated chicken, minted yoghurt | \$15

FRIED CALAMARI (GF)

lemon & sriracha aioli | \$16

SOUTHERN FRIED CHICKEN

BBQ DIEMEN aioli | \$15

== **PUB MAINS** ==

BEETROOT, CORN & DANISH FETA SALAD (GF) | \$17

[combo-add marinated chicken | \$5]

CALAMARI SALAD (GF)

greek salad | \$20

CHILLI BEEF NACHOS

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

(vegetarian option on request)

SOFT SHELL CRAB & SLAW BURGER

brioche bun, saffron tartare & slaw served with chips | \$23

STEAK SANDWICH

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

PUMPKIN, MUSHROOM & BECHAMEL LASAGNE

garden salad | \$23

LAMB SHOULDER RAGU

pappardelle & shaved parmesan | \$25

250G GRILLED WILD BARRAMUNDI FILLET

saffron tartare, greek salad | \$24

[combo-add small chips \$3]

PANKO CRUMBED BARRAMUNDI

chips, garden salad & saffron tartare | \$25

350G BEEF RIB EYE

\$36

250G EYE OF RUMP

\$34

All steaks are served with chips, garden salad, and a choice of either red wine sauce, mushroom sauce, peppercorn sauce or diane sauce.

== **SCHNITZELS & PARMA** ==

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 | \$25

'THE UNION' CHICKEN PARMA

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

'THE UNION DIEMEN' CHICKEN PARMA

green jalapenos, ham, bacon, salami, diemen stinger BBQ hot sauce, mozzarella cheese served with garden salad & chips | \$26

== **SAUCE COMBO'S**

mushroom
peppercorn
creamy mushroom
red wine
add \$3

sriracha aioli
bbq diemen aioli
add \$2

== **DESSERTS** ==

STICKY DATE PUDDING

butterscotch & vanilla ice-cream | \$10

CHEESE PLATTER

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

== **SPECIALS BOARD** ==

ASK OUR FRIENDLY STAFF ABOUT OUR SPECIALS OR CAN BE VIEWED NEAR THE BAR AREA.

**THE ORIGINAL
PUB SPECIALS OF WINDSOR
EVENINGS AT THE UNION**

**MONDAY
RUMP STEAK
\$15**

**TUESDAY
5 TYPES OF
CHICKEN
PARMAS
\$15**

**WEDNESDAY
PORTERHOUSE
STEAK
\$16**

**THURSDAY
PASTA MENU
\$15**

BOOKINGS WELCOMED

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**90 CHAPEL STREET
WINDSOR VIC 3181
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UNIONHOTELWINDSOR.COM.AU
#THEUNIONHOTELWINDSOR**

TAP BEERS

	285ml	560ml	1000ml
James Boags Draught	5	10	20
Furphys Refreshing Ale	5.5	10.8	20.5
Little Creatures Pale Ale	5.8	11.5	22
James Squire Orchard Apple Cider	5.8	11.6	22
James Squire The Swindler	5.6	11.3	21
James Squire 150 Lashes	5.8	11.5	22.5
Heineken 3 Mid	425ml 7		19
Heineken	6	11.6	23
Kirin	425ml 9.5		24

LOCAL / IMPORTED STUBBIES

Melbourne Bitter	9
Stone & Wood Pacific Ale	10.5
White Rabbit Dark Ale	10.5
Peroni Nastro Azzuro	10
Peroni Red Malt Lager	10
Mythos Lager	10
Corona	10

CIDERS/OTHERS

Bulmers Original Apple	11
Kirin Pear	11
Fog City	13
Lick Pier Ginger Beer	10
Future Memoirs of a Root Beer	10.5
Rekorderling Mixed Berries 500ml	15

WINES

Sparkling/Champagne		
Golden Ranges Sparkling	9.5	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>		130
Laurent Perrier Rose <i>Champagne, FR</i>		180

Whites		
Golden Ranges Sauvignon Blanc	9.5	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	50

Rose		
Port Phillip 'Salasso' <i>Mornington, VIC</i>	11	50
Tokar Rose <i>Yarra Valley, VIC</i>		55

Reds

Golden Ranges Shiraz <i>VIC</i>	9.5	40
Tokar Pinot Noir <i>Yarra Valley, VIC</i>	11	52
T' Gallant 'Cyrano' Pinot Noir <i>Mornington, VIC</i>		60
Pindaire Tempranillo Sangiovese Shiraz, Barossa, SA	11	52
Tokar Estate Tempranillo <i>Yarra Valley, VIC</i>		48
Whistle Post Cabernet Sauvignon <i>Coonawarra, SA</i>	11	50
Treasure Hunter Cabernet Merlot <i>Margaret River, WA</i>		48
Teusner Wark Family Shiraz <i>Barossa, SA</i>	11	55
Lost Buoy Shiraz <i>Mclaren Vale, SA</i>		48
Yering Station Shiraz Viognier <i>Yarra Valley, VIC</i>		75

COCKTAILS

\$20

Gin 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>Citadelle 6C 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, Vanill</i>
Tommy's Margarita <i>Tromba Reposado, Lime, Agave, Orange Bitters</i>

COCKTAIL JUGS

TO SHARE

\$30

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

HAPPY HOUR 4-7PM EVERYDAY

SELECTED BEERS
\$3.50 - \$4.00 POTS
\$7.00 - \$8.00 PINTS
 (Ask staff for details)

HOUSE WINES BY THE GLASS
\$5.00

BASIC SPIRITS
\$6.00

