



DRINKS

FUNCTIONS

DINING

EVENTS

ENTRÉE COURSE

SAGANAKI HALLOUMI
lemon

SALT & PEPPER CALAMARI (G.F.)
lemon & sriracha aioli

SOUTHERN FRIED CHICKEN
BBQ DIEMEN aioli



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

MAINS COURSE

CALAMARI SALAD
greek salad

PUMPKIN, MUSHROOM & BECHAMEL LASAGNE
garden salad

LAMB SHOULDER RAGU
pappardelle & shaved parmesan

PANKO CRUMBED BARRAMUNDI
chips, garden salad & saffron tartare

VEAL SCHNITZEL
creamy mash potato, creamy mushroom sauce
& green beans

TRADITIONAL CHICKEN PARMA
ham, napoli and mozzarella
served with garden salad and chips

250g EYE OF RUMP
chips, garden salad & red wine jus

DESSERTS COURSE

STICKY DATE PUDDING
butterscotch & vanilla ice-cream

FLOURLESS CHOC MUD CAKE
vanilla ice-cream

CHEESE PLATTER
King Island 'roaring forties' blue brie crackers
& King Island 'triple cream' brie, crackers
& quince paste

SET COURSE PRICES

ONE COURSE \$28
Please select 3 items from the mains section
for your tables set menu

TWO COURSE \$40
Please select either entree / main to create a set
menu or main & dessert to create a set menu.

The host is to select 2 entree choices / 3 main
courses or either 3 main courses / 2 warm
desserts or a cheese board for your tables
set menu

THREE COURSE \$50
Please select 2 entree choices / 3 main courses
/ 2 warm desserts or a cheese board for your
tables set menu

Any dietary requests will be welcomed

To make a booking please contact
Daniel – info@unionhotelwindsor.com.au

A table deposit will be required for table
and booking confirmation.