

FOOD

DRINKS



FUNCTIONS

EVENTS

## BAR SNACKS

### CHIPS BASKET

aioli & tomato sauce | \$10

### CROQUETTES

pulled lamb shoulder, mushroom & peas | \$14

### GRILLED SAGANAKI CHEESE

lemon (G.F) | \$13

### FRIED CALAMARI

salt & pepper seasoned, lemon & sriracha aioli (G.F) | \$16

### CHILLI BEEF NACHOS

con carne, sour cream, guacamole, tomato salsa & jalapeños (vegetarian available on request) | \$20

### STEAK SANDWICH

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

### UNION BIG MAC BURGER

beef pattie, swiss cheese, lettuce, pickled onion & special sauce with chips | \$23

*all bar snacks available between 12:30 - 9:30pm everyday*

## KIDS MEALS

### CHICKEN SCHNITZEL

chips & tomato sauce & aioli | \$15

### CHICKEN PARMA

chips & tomato sauce & aioli | \$16

### LAMB & TOMATO RAGU

pappardelle & parmesan | \$15

## FROM THE GRILL

### 300G PORTERHOUSE

grain-fed 45 day aged | \$34

### 350G BEEF RIB EYE

grain-fed 40 day aged | \$38

all steaks are served with union mash potato, broccolini & your choice of jus & mustards.

#### Sauces

red wine, mushroom, peppercorn or diane  
(SAUCES CONTAIN GLUTEN)

### WILD BARRAMUNDI FILLET

saffron tartare, greek salad (G.F) | \$26  
add small chips | \$3

### LAMB RUMP

croquettes, caponata vegetables & lamb jus | \$29

## PUB MAINS

### CALAMARI SALAD

greek salad | \$22

### PROSCUITTO GNOCCHI

pumpkin & forrest mushroom | \$25  
(vegetarian available on request | \$22)

### LAMB SHOULDER & MUSHROOM RAGU

pappardelle & parmesan | \$25

### PORK & KRANKSY SAUSAGES

sauerkraut, mash potato, capsicum relish & red wine jus | \$26

### BRAISED LAMB SHANK

union double cream mash potato, green beans and lamb jus | \$27.5

### CHICKEN SKEWERS

thai marinated with chilli and lime, black rice, cranberry pilaf & thai salad (G.F) | \$26.5

### RED DUCK LEG CURRY

confit duck, snow peas, cherry tomato & basil  
served with white rice | \$27

### VEAL SCHNITZEL

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

### CHICKEN PARMA

ham, napoli & mozzarella served with garden salad and chips | \$25

### 'THE UNION' CHICKEN PARMA

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

### CHICKEN DIEMEN PARMA

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

#### Add sauce

\$2.5

red wine, mushroom, peppercorn, diane, DIEMEN aioli or aioli

(SAUCES CONTAIN GLUTEN)

## DESSERTS

### STICKY DATE PUDDING

butterscotch & vanilla ice-cream | \$10

### RUM & RAISIN CHEESE CAKE

| \$10

## SIDES

SMALL CHIPS BASKET | \$5

GARDEN SALAD (G.F) | \$7.5

GREEK SALAD (G.F) | \$8

CAPONATA VEGETABLES BOWL (G.F) | \$10

CREAMY MASH POTATO | \$8

## TAP BEERS

	285ml	560ml	1140ml
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	11.5	22
James Squire 'The Swindler'	5.8	11.5	22
James Squire '150 Lashes'	5.8	11.5	22.5
Birra Moretti	425 ml. 12	14	26
Heineken	6	11.8	23
Kirin	425 ml. 10	12.2	24

## LOCAL IMPORTED STUBBIES

Melbourne Bitter Can	9
Doss Blockas Pale Ale Can	9.5
Peroni Red Cans	10
Stone & Wood Pacific Ale	10.5
White Rabbit Dark Ale	10.5
Peroni Nastro Azzuro	10
Corona	10
Schofferhofer 500ml	15

## BOTTLED CIDERS/OTHERS

Bulmers Original Apple	11
Kirin Pear	11
Fog City	13
Lick Pier Midnight Can	10
Future Memoirs of a Root Beer	10.5
Rekorderling Varieties 330ml	11.5

## COCKTAILS \$20

### Gin Aperitivo

Four Pillars Gin, Licor 43, Mint, Pink Grapefruit, Sparkling

### Sidecar

Pierre Ferrand Cognac, Dry Curacao, Lemon, Sugar

### Mixed Berry Mule

Citadelle 6C Vodka, Mixed Berries, Bitters, Lime, Ginger Beer

### Negroni

Four Pillars Spiced Negroni, Martini Rosso, Campari

### Tommys Margarita

Tromba Reposado, Lime, Agave, Orange Bitters

## COCKTAIL JUGS TO SHARE \$30

### Love Potion No 4

Citadelle, St Germain, Casa Mariol, Mint, Apple, Cucumber

### Dark N Stormy

Plantation Original Dark, Lime, Ginger Beer, Old Fashioned Bitters

### Sangria

Gin, Red Wine, Citrus Fruits, Dry Ginger, Lemonade

### Pimms

Pimms Pimms Pimms with summer fruits

## WINES

### SPARKLING / CHAMPAGNE

<b>Golden Ranges Sparkling</b> <i>Cuvee, VIC</i>	10	40
<b>T' Gallant Sparkling Prosecco</b> <i>Mornington, Vic</i>	11	55
<b>Yarrabank Creme de Cuvee</b> <i>Yarra Valley, VIC</i>		60
<b>Laurent-Perrier Brut</b> <i>Champagne, FR</i>		130
<b>Laurent Perrier Rose</b> <i>Champagne, FR</i>		180

### WHITES

<b>Golden Ranges Sauvignon Blanc</b> <i>VIC</i>	10	40
<b>Summer Poppy Sauvignon Blanc</b> <i>Marlborough, NZ</i>	11	50
<b>MVO Chardonnay</b> <i>Adelaide Hills, SA</i>	11	50
<b>Higher Plane Chardonnay</b> <i>Margaret River, WA</i>		50
<b>Mt Langhi Ghiran 'Cliff Edge' Riesling</b> <i>Grampians Victoria</i>	11	50
<b>Wilson DJW Riesling</b> <i>Polish Hill River, SA</i>		48
<b>Lana Pinot Grigio</b> <i>King Valley, VIC</i>	11	50
<b>Juliet Moscato</b> <i>Mornington, VIC</i>	10	48

### ROSE

<b>Port Phillip 'Salasso'</b> <i>Mornington, VIC</i>	11	50
<b>Tokar Esatate Rose</b> <i>Yarra Valley Vic</i>		60

### REDS

<b>Golden Ranges Shiraz</b> <i>VIC</i>	9.5	40
<b>Tokar Pinot Noir</b> <i>Yarra Valley, VIC</i>	11	52
<b>T' Gallant 'Cyrano' Pinot Noir</b> <i>Mornington, VIC</i>		60
<b>Pindaire Tempranillo Sangiovese Shiraz</b> , Barossa, SA	12	52
<b>Tokar Estate Tempranillo</b> <i>Yarra Valley, VIC</i>		48
<b>Whistle Post Cabernet Sauvignon</b> <i>Coonawarra, SA</i>	11	50
<b>Treasure Hunter Cabernet Merlot</b> <i>Margaret River, WA</i>		48
<b>Teusner 'Wark Family' Shiraz</b> <i>Barossa, SA</i>	12.5	55
<b>Lost Buoy Shiraz</b> <i>Mclaren Vale, SA</i>		48
<b>Yering Station Shiraz Viognier</b> <i>Yarra Valley, VIC</i>		75

