

FOOD

DRINKS



FUNCTIONS

EVENTS

ENTREE

SAGANAKI HALLOUMI

lemon (G.F)

SALT & PEPPER CALAMARI

lemon & sriracha aioli (G.F)

CROQUETTES

pulled lamb shoulder, mushroom & peas

MAINS

GNOCCHI

pumpkin & forrest mushroom

VEAL SCHNITZEL

creamy mash potato,
creamy mushroom sauce & green beans

LAMB & MUSHROOM RAGU

pappardelle & parmesan

RED DUCK LEG CURRY

confit duck, snow peas, cherry tomato & basil
served with white rice

TRADITIONAL CHICKEN PARMA

ham, napoli and mozzarella served
with garden salad and chips

'THE UNION DIEMEN' CHICKEN PARMA

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

300G PORTERHOUSE GRAIN FED 45 DAY AGED

served with union double cream mash potato,
green beans & mushroom jus

WILD BARRAMUNDI FILLET

saffron tartare, greek salad

LAMB RUMP

croquettes, caponata vegetables and red wine jus

DESSERTS

STICKY DATE PUDDING

butterscotch & vanilla ice-cream

FLOURLESS CHOC MUD CAKE

vanilla ice-cream

OR

CHEESE PLATTER

king Island 'roaring forties' blue brie crackers
and King Island 'triple cream' brie, crackers
and quince paste

SET COURSE PRICES

ONE COURSE \$32

Please select 3 items from the main's section
for your tables set menu

On main course sides of chips and vegetables
will be provided to share

TWO COURSE \$43

Option 1

Select 2 entree choices / 3 main courses

Option 2

Select 3 main courses / 2 warm desserts or a cheese board

On main course sides of chips and vegetables
will be provided to share

THREE COURSE \$55

Please select the following to create your 3 course menu

2 entree choices

3 main courses

2 warm desserts or a cheese board

On main course sides of chips and vegetables
will be provided to share

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.