

FOOD

DRINKS

FUNCTIONS

EVENTS



## BAR SNACKS

### CHIPS BASKET

aioli & tomato sauce | \$10

### 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 beef | \$35

### 350G BEEF RIB EYE

grain-fed 40 day aged beef | \$38

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

#### Sauces

red wine, mushroom, peppercorn, creamy mushroom  
(SAUCES CONTAIN GLUTEN)

### CHICKEN SKEWERS

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

### WILD BARRAMUNDI FILLET

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

## PUB MAINS

### CALAMARI SALAD

salt & pepper seasoned & greek salad | \$21

### PROSCUITTO GNOCCHI

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

### LAMB SHOULDER & MUSHROOM RAGU

pappardelle & parmesan | \$25

### PORK & KRANKSY SAUSAGES

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

### BRAISED LAMB SHANK

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

### 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

\$2

DIEMEN sauce aioli, sriracha aioli, traditional aioli, saffron tartare

(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

CREAMY MASH POTATO | \$8

## TAP BEERS

	285ml	560ml	1140ml
James Boags Draught	5.3	10	20
Furphys Refreshing Ale	5.6	11	21
Little Creatures Pale Ale	6	11.7	22
James Squire 'Orchard Crush Cider'	6	11.8	23
James Squire 'The Swindler'	6	11.7	23
James Squire '150 Lashes'	6	11.7	23
Guinness Draught	5.8	12	24
Heineken	6.2	12.2	23.5
Kirin	425 ml.	10	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

## 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

<b>Gin Aperitivo</b> <i>Four Pillars Gin, 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>Citadelle 6C Vodka, Mixed Berries, Bitters, Lime, Ginger Beer</i>
<b>Negroni</b> <i>Four Pillars Spiced Negroni, Martini Rosso, Campari</i>
<b>Tommys Margarita</b> <i>Tromba Reposado, Lime, Agave, Orange Bitters</i>

## COCKTAIL JUGS TO SHARE \$30

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

## WINES

### SPARKLING / CHAMPAGNE

<b>Golden Ranges Sparkling</b> <i>Cuvee, VIC</i>	10	40
<b>T' Gallant Sparkling Prosecco NV</b> <i>SA</i>	11.5	55
<b>Yarrabank Creme de Cuvee</b> <i>Yarra Valley, VIC</i>		60
<b>Laurent-Perrier Brut</b> <i>Champagne, FR</i>		140
<b>Laurent-Perrier Rose</b> <i>Champagne, FR</i>		180

### WHITES

<b>Golden Ranges Sauvignon Blanc</b> <i>VIC</i>	10	40
<b>Tatou Sauvignon Blanc</b> <i>Marlborough, NZ</i>	11	50
<b>MVO Chardonnay</b> <i>Adelaide Hills, SA</i>	11	50
<b>Mt Langhi 'Cliff Edge' Riesling</b> <i>Grampians, VIC</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>Tellurian Rose</b> <i>Heathcote, VIC</i>	12	58
<b>Port Phillip 'Salasso'</b> <i>Mornington, VIC</i>		55

### REDS

<b>Golden Ranges Shiraz</b> <i>VIC</i>	10	40
<b>Handpicked Pinot Noir</b> <i>Mornington, VIC</i>	11.5	55
<b>Tellurian GSM</b> <i>Heathcote, VIC</i>	11	53
<b>Handpicked Cabernet Sauvignon</b> <i>Margaret River, WA</i>	12	55
<b>Tellurian 'Pastiche' Shiraz</b> <i>Heathcote, VIC</i>	11.5	56
<b>Pindaire Tempranillo Sangiovese Shiraz</b> , Barossa, SA		50
<b>Treasure Hunter Cabernet Merlot</b> <i>Margaret River, WA</i>		48
<b>Teusner 'Wark Family' Shiraz</b> <i>Barossa, SA</i>		53
<b>Woodpark Pinot Noir</b> <i>Beechworth, VIC</i>		62
<b>Lost Buoy Shiraz</b> <i>Mclaren Vale, SA</i>		48

