

FOOD

DRINKS

FUNCTIONS

EVENTS



BAR SNACKS/MEDIUM MEALS

CHIPS BASKET

aioli & tomato sauce | \$10

EGGPLANT CHIPS

blue cheese sauce | \$12

SAGANAKI CHEESE

lemon (G.F) | \$13

CHICKEN SKEWERS

marinated with chilli & lime | \$15

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

CHICKEN SCHNITZEL BURGER

crumbed chicken breast, lettuce, swiss cheese, beetroot & special sauce served with chips | \$22

CALAMARI GREEK SALAD

salt & pepper calamari with a greek salad | \$22

STEAK SANDWICH

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

UNION BEEF BURGER

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

UNION CAPRICCIOSA PIZZA

baked ham, mushroom, artichoke, olives & tomato BBQ sauce | \$24

all bar snacks available between 12:00 - 9:30pm everyday

KIDS MEALS

CHICKEN SCHNITZEL

chips & tomato sauce & aioli | \$16

CHICKEN PARMA

chips & tomato sauce & aioli | \$17

LAMB & TOMATO RAGU

pappardelle & parmesan | \$16

SIDES

SMALL CHIPS BASKET | \$5

GARDEN SALAD (G.F) | \$7.5

GREEK SALAD (G.F) | \$8

CREAMY MASH POTATO | \$8

MAIN MEALS

VEGGIE GNOCCHI

pumpkin & forrest mushroom | \$24

PROSCUITTO GNOCCHI

crispy prosciutto, pumpkin & forest mushroom | \$25

LAMB SHOULDER & MUSHROOM RAGU

pappardelle & parmesan | \$25

BRAISED LAMB SHANK

union double cream mash potato, green beans and lamb jus | \$26

VEAL SCHNITZEL

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

CHICKEN PARMA

ham, napoli & mozzarella served with garden salad and chips | \$26

'THE UNION' CHICKEN PARMA

ham, bacon, salami, BBQ sauce, mozzarella served with garden salad & chips | \$27

CHICKEN DIEMEN PARMA

green jalapenos, ham, bacon, salami, DIEMEN stinger BBQ hot sauce, mozzarella served with garden salad & chips | \$27

WILD BARRAMUNDI FILLET

saffron tartare, greek salad (G.F) | \$27
add small chips \$3

350G PORTERHOUSE

grain- fed 45 day aged beef | \$35

350G BEEF RIB EYE

grain- fed 40 day aged beef | \$37

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

Add sauces to mains

\$2.5

red wine, mushroom, peppercorn

\$1.5

DIEMEN BBQ aioli, traditional aioli, saffron aioli, sriracha aioli

(SAUCES CONTAIN GLUTEN)

DESSERTS

STICKY DATE PUDDING

butterscotch & vanilla ice-cream | \$10

RUM & RAISIN CHEESE CAKE

| \$10

ON TAP

	285ml	560ml	1140ml
James Boags Draught	5.4	10.5	20.5
Furphys Refreshing Ale	5.8	11.5	22
Little Creatures Pale Ale	6.2	12	23
James Squire 'Orchard Crush Cider'	6.2	12	23
James Squire 'The Swindler'	6.2	12	23
James Squire '150 Lashes'	6.2	12	23
Guinness Draught	6.2	12	24
Heineken	6.5	13	25
Kiri	425 ml. 11	13	25

Union Classic Espresso Martini 18 per glass

LOCAL IMPORTED STUBBIES

Melbourne Bitter Can	9
Victoria Bitter Can	9
Coopers Pale Ale Can	9.5
Stomping Ground Lager Can	9
Doss Blockos Pale Ale Can	9.5
Peroni Red	10
Stone & Wood Pacific Ale	10.5
White Rabbit Dark Ale	10.5
Peroni Nastro Azzuro	10
Corona	10
Heineken 3 Mid	8
Boags Premium Light	7

CIDERS / OTHERS

Bulmers Original Apple	11
Fog City	13
Kirin Apple	11
Lick Pier Midnight Can	10
Rekorderling Varieties 330ml	11.5

COCKTAILS \$20

White Lady

Citadelle gin, Dry curacao, lemon, sugar, egg white

Mexican Mule

Tromba blanco, bitters, lime, ginger beer

Mai Tai

Plantation pineapple rum, Dry curacao, Plantation original dark rum, bitters, Lime, orgeat

Orchard Breeze

666 Vodka, St Germain, White wine, apple, lime

Negroni

Citadelle gin, campari, sweet vermouth

COCKTAIL JUGS TO SHARE \$30

Love Potion No 4

Citadelle, St Germain, 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

The Vines Sparkling Cuvee SA	10	40
T' Gallant Sparkling Prosecco Mornington, VIC	11.5	55
Yarrabank Creme de Cuvee Yarra Valley, VIC		60
Laurent-Perrier Brut Champagne, FR		140
Laurent-Perrier Rose Champagne, FR		180

WHITES

The Vines Semillon Sauvignon Blanc	10	40
Momo Sauvignon Blanc Marlborough, NZ	11	50
Handpicked Chardonnay Yarra Valley, VIC	11	50
Mt Langhi 'Cliff Edge' Riesling Grampians, VIC	11	50
Aloft Pinot Gris Adelaide Hills, SA		48
Lana Pinot Grigio King Valley, VIC	11	50
Juliet Moscato Mornington, VIC	10	48

ROSE

Tellurian Rose Heathcote, VIC	12	58
Port Phillip 'Salasso' Mornington, VIC		55

REDS

The Vines Shiraz, Cabernet	10	40
Handpicked Pinot Noir Mornington, VIC	11.5	55
Tellurian GSM Heathcote, VIC	11	53
Handpicked Cabernet Sauvignon Margaret River, WA	12	55
Tellurian 'Pastiche' Shiraz Heathcote, VIC	11.5	56
Pindaire Tempranillo Sangiovese Shiraz Barossa, SA		50
Teusner 'Wark Family' Shiraz Barossa, SA		53
Woodpark Pinot Noir Beechworth, VIC		62
Lost Buoy Shiraz McLaren Vale, SA		50

