

FOOD

DRINKS



FUNCTIONS

EVENTS

BAR SNACKS

CHIPS BASKET

aioli & tomato sauce (g.f) | \$10

EGGPLANT CHIPS

blue cheese sauce | \$12

SAGANAKI CHEESE

lemon (g.f) | \$13

TEMPURA TIGER PRAWNS

sriracha aioli (g.f) | \$16

CHICKEN SKEWERS

marinated with chilli & lime (g.f) | \$15

FRIED CALAMARI

lemon & sriracha aioli (g.f) | \$16

UNION HOTEL CLASSICS

STEAK SANDWICH

rump steak, swiss cheese, bacon, beetroot, lettuce, tomato relish, aioli with chips | \$20

UNION BEEF BURGER

beef pattie, swiss cheese, lettuce, special sauce & chips | \$20

VEAL SCHNITZEL

mash potato, creamy mushroom sauce & green beans | \$20

CHICKEN PARMA

ham, napoli & mozzarella | \$20

'THE UNION' CHICKEN PARMA

ham, bacon, salami, bbq sauce, mozzarella | \$21

CHICKEN DIEMEN PARMA

green jalapenos, ham, bacon, salami, diemen stinger bbq hot sauce, mozzarella | \$21

all parmas are served with garden salad & chips

ADD SAUCES TO MAINS \$2.5 each

red wine sauce, mushroom sauce, peppercorn sauce

ADD AIOLI'S \$1.5 each

diemen bbq aioli, traditional aioli, saffron aioli, sriracha aioli

MAINS

CALAMARI GREEK SALAD

greek salad (g.f) | \$18

SEARED AHI TUNA SALAD

sashimi grade yellow fin tuna, ginger sesame dressing (g.f) | \$19

WILD BARRAMUNDI FILLET

saffron tartare, greek salad (g.f) | \$24
add small chips \$3

ROASTED VEGETABLE GNOCCHI

pesto, pumpkin & forest mushroom (vg - r) | \$19

LAMB SHOULDER & MUSHROOM RAGU GNOCCHI

parmesan | \$20

PRAWNS, CALAMARI & MUSSEL SPAGHETTI

white wine sauce (g.f) | \$22

MASSAMAN LAMB SHANK

mild coconut curry, vegetables & steamed white rice (g.f) | \$24

SLOW COOKED BEEF CHEEK

mash potato, grilled vegetables & spiced beef jus | \$23

300G PORTERHOUSE

grain-fed 45 day aged beef | \$25

350G BEEF RIB EYE

grain-fed 40 day aged beef | \$32

served with chips & garden salad

ADD SAUCE \$2.5

red wine jus, mushroom jus, peppercorn jus, creamy mushroom sauce

SIDES

SMALL CHIPS BASKET | \$5

BROCCOLINI BOWL (G.F) | \$7.5

GREEK SALAD (G.F) | \$8

CREAMY MASH POTATO | \$8

DESSERTS

STICKY DATE PUDDING

butterscotch & vanilla ice-cream | \$10

RUM & RAISIN CHEESECAKE | \$10

DIETARY SIGNS

(g.f): gluten free

(vg - r): vegan request

ON TAP

	285ml	560ml	1140ml
James Boags Draught	5.4	10.5	20.5
Furphy Refreshing Ale	5.8	11.5	22
Little Creatures Pale Ale	6.2	12	23
James Squire 'Orchard Crush Cider'	6.2	12	23
Iron Jack Mid Lager	5	9.5	18
James Squire '150 Lashes'	6.2	12	23
Guinness Draught	6.2	12	24
Heineken	6.5	13	25
Kirin	425 ml.	10.5	13

Union Classic Espresso Martini 18 per glass

LOCAL / IMPORTED STUBBIES

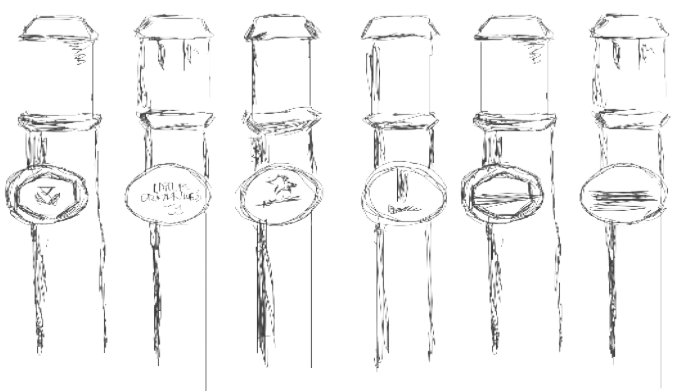
Melbourne Bitter Can	9
Victoria Bitter Can	9
Coopers Pale Ale Can	9.5
Stomping Ground Lager Can	9
Doss Blockos 'Colour of Beer' Can	9.5
Peroni Red	10
Stone & Wood Pacific Ale	10.5
White Rabbit Dark Ale	10.5
Peroni Nastro Azzuro	10
Corona	10
Heineken	10
Heineken 3 Mid	8
Boags Premium Light	7

CIDERS / OTHERS

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

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		200



WHITES

The Vines Semillon Sauvignon Blanc	10	40
Momo Sauvignon Blanc - Marlborough, NZ	11	50
Yering 'Elevations' 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 GMS, Heathcote, VIC	11	53
Longhop Cabernet Sauvignon, Mount Lofty, SA	12	55
Tellurian 'Pastiche' Shiraz, Heathcote, VIC	11.5	56
Pindarie 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

COCKTAIL MENU \$20

1. White Lady

Citadelle gin, Dry curacao, Lemon, Sugar, Egg white

2. Mexican mule

Tromba blanco, Bitters, Lime, Ginger beer

3. Mai Tai

Plantation pineapple rum, Dry curacao, Plantation original dark rum, Bitters, lime, orgeat

4. French Martini

666 vodka, Chambord, Pineapple

5. Negroni

Citadelle gin, Campari, Sweet vermouth

COCKTAIL JUGS TO SHARE \$30

6. Love Potion No 4

Citadelle, St germain, Mint, Apple, Cucumber

7. Dark N Stormy

Plantation original dark, Lime, ginger beer, Old fashioned bitters

8. Sangria

Gin, red wine, Citrus fruits, Dry ginger, Lemonade

9. Pimms

Pimms Pimms Pimms with summer fruits