

FOOD

DRINKS

FUNCTIONS

EVENTS



## BAR SNACKS / ENTREE

### CHIPS BASKET

aioli & tomato sauce | \$10

### EGGPLANT CHIPS

blue cheese sauce | \$12

### SAGANAKI CHEESE

lemon | \$13

### TEMPURA TIGER PRAWNS

sriracha aioli | \$16

### CHICKEN SKEWERS

marinated with chilli & lime | \$15

### FRIED CALAMARI

lemon & sriracha aioli | \$16

## UNION HOTEL CLASSICS

### GRANDE CHILLI BEEF NACHOS

grilled cheese, sour cream, tomato salsa,  
guacamole & jalapenos | \$21

### STEAK SANDWICH

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

### UNION BEEF BURGER

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

### VEAL SCHNITZEL

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

### CHICKEN PARMA

ham, napoli & mozzarella | \$25

### 'THE UNION' CHICKEN PARMA

ham, bacon, salami, bbq sauce, mozzarella | \$25

### CHICKEN DIEMEN PARMA

green jalapenos, ham, bacon, salami,  
diemen stinger bbq hot sauce, mozzarella | \$26

**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 | \$22

### SEARED AHI TUNA SALAD

sashimi grade yellow fin tuna, ginger sesame dressing | \$23

### WILD BARRAMUNDI FILLET

saffron tartare, greek salad | \$27  
add small chips \$3

### ROASTED VEGETABLE GNOCCHI

pesto, pumpkin & forest mushroom | \$24

### LAMB SHOULDER & MUSHROOM RAGU GNOCCHI

parmesan | \$26

### PRAWNS, CALAMARI & MUSSEL SPAGHETTI

white wine sauce | \$27

### MASSAMAN LAMB SHANK

mild coconut curry, vegetables & steamed white rice | \$27

### SLOW COOKED BEEF CHEEK

mash potato, grilled vegetables & spiced beef jus | \$28

### 300G PORTERHOUSE

grain-fed 45 day aged beef | \$36

### 350G BEEF RIB EYE

grain-fed 40 day aged beef | \$38

**served with creamy mash potato, broccolini & jus**

### SAUCES

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

## SIDES

SMALL CHIPS BASKET | \$5

BROCCOLINI BOWL | \$7.5

GREEK SALAD | \$8

CREAMY MASH POTATO | \$8

## DESSERTS

### STICKY DATE PUDDING

butterscotch & vanilla ice-cream | \$10

RUM & RAISIN CHEESECAKE | \$10

## 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	6.5	12.5	24
Heineken	6.5	13	25
Kirin	425 ml. 10.5	13	25

## LOCAL / IMPORTED STUBBIES

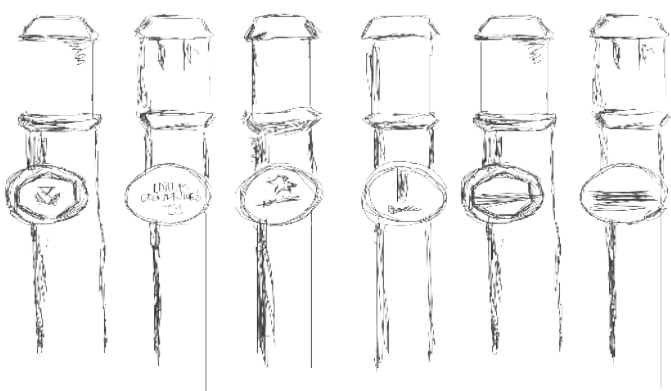
Melbourne Bitter Can	9
Victoria Bitter Can	9
Coopers Pale Ale Can	9.5
Stomping Ground Lager Can	9
Doss Blockos 'Colour of Beer' Can	9.5
Kona Varieties	8
Peroni Red	10
Stone & Wood Pacific Ale	10.5
White Rabbit Dark Ale	10.5
Peroni Nastro Azzuro	10
Corona	10
Heineken	10
Heineken 3 Mid	8
Boags Premium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

## CIDERS / OTHERS

Bulmers Original Apple	11
Endless Apple	11
Endless Pear	11
Rekorderling Varieties 330ml	11.5
Lick Pier Midnight Ginger Beer	10

## SPARKLING / CHAMPAGNE

Lambrook Spark, Adelaide Hills, SA	45
Angel in the Room Prosecco, Murray Darling, NSW	10 50
Yarrabank Creme De Cuvee, Yarra Valley, VIC	60
Laurent-Perrier Brut - Champagne, FR	140
Laurent-Perrier Rose - Champagne, FR	200



## WHITES

Flight Club Sauvignon Blanc, King Valley, SA	10	40
Momo Sauvignon Blanc, Marlborough, NZ	11	55
Femme Nouveau Chardonnay, SEA	11	55
Yering 'Elevations' Chardonnay, Yarra Valley, VIC		50
Mt Langhi 'Cliff Edge' Riesling, Grampians, VIC	11	55
Henry Frost Riesling, Clare Valley, SA		50
Klopp Pinot Gris, Mornington, VIC		50
A Fish Called Wonder Pinot Grigio, King Valley, Sa	11	50
Multitude of Sins Moscato, SEA	10	48

## ROSE

Beautiful Mystery, King Valley, SA	12	58
Nuits Folles, Provence, FR		50
Port Phillip 'Salasso Rose', Mornington, VIC		50

## REDS

Silence of The Lamb Shiraz, Heathcote, VIC	10	40
Fossette Pinot Noir, Yarra Valley, VIC	11	50
Handpicked Pinot Noir, Mornington, VIC		55
Femme Nouveau Cabernet Sauvignon, SEA	11	55
Tellurian GMS, Heathcote, VIC		50
Longhop Cabernet Sauvignon, Mount Lofty, SA		50
Tellurian 'Pastiche' Shiraz, Heathcote, VIC	12	60
Pindarie Tempranillo, Sangiovese, Shiraz, Barossa, SA	11	55
Woodpark Pinot Noir, Beechworth, Vic		55
Lost Buoy Shiraz, McLaren Vale, SA		50

## COCKTAIL MENU \$20

### 1. Windsor Fizz

*bombay sapphire gin, lemon, sugar, soda*

### 2. Mexican mule

*patron silver, old fashioned bitters, lime, ginger beer*

### 3. Mai Tai

*plantation pineapple rum, dry curacao, plantation original dark rum, old fashioned bitters, lime, orgeat*

### 4. French Martini

*grey goose, chambord, pineapple*

### 5. Negroni

*bombay sapphire, martini bitter, martini rosso*

### 6. Espresso Martini

*stoli salted karamel, kahlua, vanilla, espresso*

## COCKTAIL JUGS TO SHARE \$30

### 7. Love Potion No 4

*bombay sapphire st germain, mint, apple, cucumber*

### 8. Dark N Stormy

*bacardi 8, lime, ginger beer, old fashioned bitters*

### 9. Sangria

*bombay sapphire, red wine, citrus fruits, dry ginger, lemonade*