

FOOD

DRINKS

FUNCTIONS

EVENTS



BAR SNACKS / ENTREE

CHIPS BASKET

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

EGGPLANT CHIPS

blue cheese sauce | \$12

SAGANAKI CHEESE

lemon (g.f) | \$13

MASSAMAN PRAWN SKEWERS

marinated mild coconut curry sauce | \$16

CHICKEN SKEWERS

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

FRIED CALAMARI

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

UNION HOTEL CLASSICS

CALAMARI GREEK SALAD

tomato, cucumber, capsicum, onion,
olive & feta greek salad (g.f) | \$22

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 | \$25.5

'THE UNION' CHICKEN PARMA

ham, bacon, salami, bbq sauce, mozzarella | \$26

CHICKEN DIEMEN PARMA

green jalapenos, ham, bacon, salami,
diemen stinger bbq hot sauce, mozzarella | \$26.5

all parmas are served with garden salad & chips

ADD SAUCES TO MAINS \$2.5 each

red wine sauce, mushroom sauce, peppercorn sauce
(sauces contain gluten)

ADD AIOLI'S \$1.5 each

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

MAINS

HOMESTYLE VEGETARIAN LASAGNE

layered roasted vegetables, tomato béchamel
served with tomato & basil salad | \$24 add small chips \$3

ROASTED VEGETABLE GNOCCHI

spinach, pumpkin, mixed mushroom & pesto | \$23

LAMB SHOULDER GNOCCHI

mushrooms & parmesan | \$26

SEAFOOD LINGUINE

tiger prawns, calamari, parmesan & tomato white wine sauce | \$27

SALT & PEPPER CALAMARI

chips, greek salad & aioli (g.f - r) | \$26

WILD BARRAMUNDI FILLET

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

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 (g.f) | \$36

350G BEEF RIB EYE

grain-fed 40 day aged beef (g.f) | \$38

served with creamy mash potato, broccolini & jus

SAUCES

red wine jus, mushroom jus, peppercorn jus,
creamy mushroom sauce
(sauces contain gluten)

SIDES

SMALL CHIPS BASKET | \$6

BROCCOLINI BOWL (G.F) | \$7.5

GREEK SALAD (G.F) | \$8

CREAMY MASH POTATO | \$8

DESSERTS

STICKY DATE PUDDING

butterscotch, orange & vanilla ice-cream | \$10

FLOURLESS CHOCOLATE MUDCAKE

vanilla ice-cream | \$10

DIETARY SIGNS

(G.F) - gluten free
(G.F - R) gluten free on request

ON TAP

	285ml	560ml	1140ml
James Boags Draught	5.5	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 Lager	5.5	10.6	20
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
Lexington Hill Espresso Martini		15	
Lexington Hill Sangria Jug	\$25		

LOCAL / IMPORTED STUBBIES

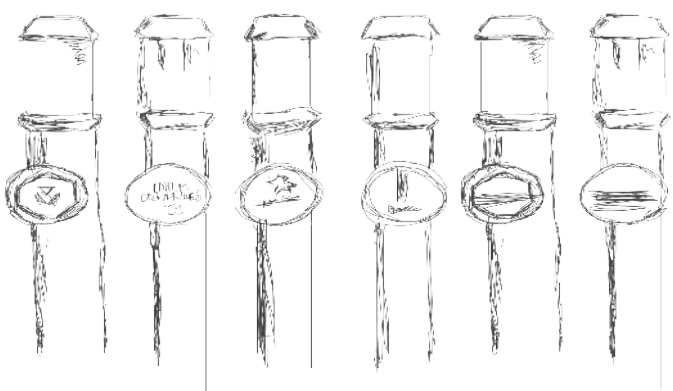
Melbourne Bitter Can	9
Victoria Bitter Can	9
Coopers Pale Ale Can	9.5
Stomping Ground Lager Can	9
Doss Blockos 'Colour of Beer' Can	9.5
Kona Varieties	8
Peroni Red	10
Stone & Wood Pacific Ale	10.5
White Rabbit Dark Ale	10.5
Peroni Nastro Azzuro	10
Corona	10
Heineken	10
Heineken 3 Mid	8
Boags Premium 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 Rose, Yarra Valley, VIC	60
Laurent-Perrier Brut - Champagne, FR	140
Laurent-Perrier Rose - Champagne, FR	200



WHITES

Flight Club Sauvignon Blanc, King Valley, VIC	10	40
Momo Sauvignon Blanc, Marlborough, NZ	11	50
Femme Nouveau Chardonnay, SEA	11	50
Yering 'Elevations' Chardonnay, Yarra Valley, VIC		50
Mt Langhi 'Cliff Edge' Riesling, Grampians, VIC	11	50
Klopp Pinot Gris, Mornington, VIC		50
A Fish Called Wonder Pinot Grigio, King Valley, VIC	11.5	50
Multitude of Sins Moscato, SEA	10	48

ROSE

Beautiful Mystery, King Valley, VIC	12	55
Nuits Folles, Provence, FR		54
Port Phillip Estate, Mornington, VIC		50

REDS

Silence of The Lamb Shiraz, Heathcote, VIC	10	40
Fossette Pinot Noir, Yarra Valley, VIC	12	55
Femme Nouveau Cabernet Sauvignon, SEA	11	50
Tellurian GMS, Heathcote, VIC		50
Longhop Cabernet Sauvignon, Mount Lofty, SA		50
Teusner Family Shiraz, Barossa SA	12	55
Pindarie Tempranillo, Sangiovese, Shiraz - Barossa, SA	11.5	50
Woodpark Pinot Noir, Beechworth, VIC		55
Lost Buoy Shiraz - McLaren Vale, SA		50

COCKTAIL MENU \$20

- Windsor Fizz**
bombay sapphire, lemon, sugar, soda
- Mexican mule**
patron silver, old fashioned bitters, lime, ginger beer
- Mai Tai**
plantation pineapple rum, dry curacao, plantation original dark rum, old fashioned bitters, lime, orgeat
- French Martini**
grey goose, chambord, pineapple
- Negroni**
bombay sapphire, martini bitter, martini rosso
- Lexington Hill Espresso Martini | \$15**

COCKTAIL JUGS TO SHARE \$30

- Love Potion No 4**
bombay sapphire, st germain, mint, apple, cucumber
- Dark N Stormy**
bacardi 8, lime, ginger beer, old fashioned bitters
- Lexington Hill Sangria**
bombay sapphire, red wine, citrus fruits, dry ginger, lemonade
- Pimms**
pimms pimms pimms with summer fruits