

uncooked

AT THE UNION HOTEL

MAY MENU

ENTREE 16.0

Clyde River Rock Oysters Half dozen served natural

Fresh Figs, bresaola, mascarpone, almonds & baby cress

Broccoli & Ham Hock Soup with a parmesan cream

Twice Cooked Soufflé of King Prawn & zucchini with a gruyere cream

Lamb Loin Cutlet, celeriac gratin with fresh baby peas, asparagus tips & jus

Pumpkin Gnocchi with Sage, Goats Curd, Walnuts, Brown Butter & Fresh Parmesan

MAIN COURSE 28.0

Risotto of Taleggio, Mushroom & Truffled Pecorino

Turbot Fillet pan fried with a Cauliflower Dauphinoise, tomato puree and Mushroom Nage

Veal Fillet with an olive & rosemary potato cake, finished with a pea & parsley sauce

King Crab Salad on a tortellini of ricotta & lemon with light shellfish bisque

Duck L 'Orange, Puy Lentils, Spinach & Pomegranate seeds

180g Cape Grim Eye fillet of beef 32.0

MSA Grass fed – 120 days served with a Potato Fondant with Veal jus & sauce béarnaise

Signature 'Bouillabaisse' Tagine 35.0

Premium fish & Seafood rustic stew, with a crusty Baguette

SIDES 6.0

Pommes Puree

Baby Mesclun Salad

Pommes Frites

Asparagus Spears with a herbed salsa

Braised Cabbage, Peas & Lardons

Garlic Baguette 5.0ea (for 2)