

uncooked

AT THE UNION HOTEL

JUNE

ENTREE 16.0

Clyde River Oysters Half dozen served natural

Salt & Pepper Berkshire Pork Belly, Celeriac Puree, Roasted Apple & Crispy Sage

Carpaccio of Smoked Kingfish & Beetroot, with haloumi, baby capers & herb oil

Yamba King Prawns, Whipped Feta, Roasted Tomato, White Asparagus, Baby Leeks & Crispy Jamón

Gruyere & Cauliflower Twice Cooked Soufflé with Frisee & Walnut Salad

Roasted Quail on Chick Pea & Pancetta Ragout, & Calvados Vinaigrette

MAIN COURSE 28.0

Snapper Fillet, Eggplant, Green Olive, Anchovy & Chilli , Tomato & Thyme Foam

Pumpkin Gnocchi, Spinach & Goats Curd Puree, Shaved Black Truffle Pecorino & Beet Leaves

Dutton Park Duck Breast, Free Range duck with Jerusalem Artichokes, Orange & Carrot Puree, Red Wine Jus

260gm White River Veal Cutlet 40.0

MSA Grain fed - 120 days served with Fine Herb Butter, Confit of Parsnip, Onion & Garlic

200gm Cape Grim Eye Fillet 35.0

MSA Grass Fed- served with Potato Gratin Frites, Asparagus Spears & Béarnaise sauce

Signature 'Bouillabaisse' Tagine 35.0

Premium fish & seafood rustic stew, with warm Sourdough Bread

* Ingredients may vary slightly due to seasonal changes and availability

SIDES 6.0

Crispy Desiree Potatoes with Parsley, Nutmeg & Chives

Frisee Endive, & Radicchio Salad

Pommes frites

White Truffle Pommes Puree

French Beans with Herb Butter

Garlic Baguette 5.0ea (for 2)

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DESSERT 16.0

Affogato Your choice of liqueur, Espresso & Vanilla Bean Ice cream

Chocolate & Hazelnut Delice, with Salted Caramel & Hazelnut Ice Cream

Honey Roasted Pear, with Fresh Ricotta, Silvered Almonds & Mille Feuille Pastry

Sticky Quince & Date Pudding, with Vanilla Bean Ice Cream & Pistachio nuts

Vanilla Bean Crème Brulee

Cheese selection Chefs choice of 3 premium Australian & imported cheeses served with a basket of sliced baguette

DESSERT WINES

	glass	bottle
2005 Tempus Two Botrytis Semillon	8.0	32.0
2006 Gramps Fifth Generation Botrytis Semillon	10.0	40.0
2006 Noble One	15.0	60.0
2008 Dal Zotto Prosecco	10.0	48.0

BRANDY & COGNAC

Chatelle Napoleon VSOP Brandy	7.0
Hennessey VS Cognac	9.5
Hennessey VSOP Cognac	18.5
Hennessey XO Cognac	21.5
Courvoisier VSOP Cognac	13.2
Martell XO Cognac	19.7

PORT & TOKAY

Galway Pipe Fine Old Tawny	9.0
Penfolds Grandfather	12.0

SHERRY & MADEIRA

Lustau Solera Reserva Rare Cream Superior	10.0
Lustau Dry Oloroso Don Nuno Reserva	9.0
A.R Valdespino Sanluca, Pedro Ximenez	6.0
Seppeltsfield Clara Blanca, Palomino Aged dry Amontillado	9.0
Seppeltsfield Ruby Rose, lightly fortified Grenache Rose	6.0
Henriques & Henriques 5 year old Finest Medium Dry Madeira	8.0

TEA & COFFEE 4.0

Vittoria Cinque Stelle espresso coffee

Twinnings Tea selection of English Breakfast, Earl Grey, Irish Breakfast, Prince of Wales, Ceylon, Ceylon Orange Pekoe, Lansang Souchong, Darjeeling, Pure Green, Camomile or Peppermint