

FUNCTIONS

HOST YOUR NEXT FUNCTION AT THE UNION

The Union Hotel has quickly earned a reputation as a venue that offers amazing versatility and a level of service that is second to none. The Union Hotel is more than simply a venue for functions, we can manage every aspect of your event. We can arrange all AV equipment, decorations, food and beverage packages and much, much more.

We take pride in taking the work off your hands and working with you to ensure your function is truly an event to remember. Ideal for board meetings, banquets, intimate dinner parties, corporate meetings or client drinks. The Terrace, Uncorked and The Private Dining Room can cater for all your needs.

Contact our Functions Team at functions@unionhotel.com.au



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MENU

LE BISTRO

more than just your local...

SHARING

- KING CRAB & CORN CAKES**, hot chilli sambal & papaya salad (3)..... 22
- RICOTTA GNUDIE**, ricotta & semolina dumplings with burnt butter & parmesan V 15
- CHICKEN WINGS**, sticky chilli & hot pepper sauce 17
- SOFT SHELL CHICKEN TACOS**, pico de galo, charred corn & coriander (2)..... 15
ADDITIONAL TACOS 8.50ea
- BACON, BEEF & JACK CHEESE SLIDER BOARD**, with BBQ bourbon sauce (3)..... 19
ADDITIONAL SLIDERS 7.50ea
- SALT & PEPPER SQUID**, miso aioli GF 16



SALADS

- WATERMELON**, mesclun, soft feta, almonds & pomegranate dressing GF & V 17
- SUPER SALAD**, sunflower seeds, quinoa, feta, parsley, baby spinach, coriander, mint, spanish onion, roasted almonds & vinaigrette dressing 19
- COUS COUS**, coriander, baby spinach, pomegranate, spring onion, feta, cumin roasted carrots, harissa dressing & sumac crispy flat bread . 17
- ADD GRILLED CHICKEN** 7
- ADD LAMB** 8
- ADD SQUID** 8
- ADD BACON** 4



BURGERS

ALL SERVED WITH FRIES

- WAGYU BEEF**, jack cheese, lettuce, gherkins, mustard, tomato ketchup, aioli on a brioche bun 20
- PULLED LAMB**, lettuce, crispy potato, harissa aioli & tzatziki 20
- KRISPY KOREAN CHICKEN**, cucumber, shallots, lettuce, miso mayo on a brioche bun 20
- SPICED CHICKPEA**, honey labne, beetroot on a brioche bun V 18
- ADD BACON** 4
- ADD EGG** 3
- ADD JACK CHEESE** 2

MAIN COURSE

- HANDMADE GNOCCHI**, pan fried with sauce vierge, pine nuts & parmesan V ... 22
- SALMON FILLET**, maple miso, fried cauliflower, spinach puree & concasse GF.....30
- CONFIT CHICKEN**, corn puree, pomegranate, white beet & mint salad, sage, quinoa & lemon crumb 26
- LAMB SHOULDER**, slow cooked overnight, garlic potato puree, roasted pepper, caper & olive salad GF 26
- BANGERS & MASH**, daily sausages, please ask your server 21
- CRUMBED CHICKEN SCHNITZEL**, Union slaw, french fries & your choice of mushroom or peppercorn..... 21
- BEEF BOURGUIGNON PIE** our award winning pie! slow braised beef, mushrooms, lardons, red wine, crispy puff pastry & creamy paris mash 25

STEAKS

ALL STEAKS SERVED WITH FRENCH FRIES, MESCLUN & SPANISH ONION SALAD & YOUR CHOICE OF SAUCE

ALL STEAKS ARE MSA QUALITY ASSURED

- 250G RUMP STEAK** - grainge black - angus - grain fed 150 days - gippsland vic..25
- 250G HICKORY SMOKED SCOTCH FILLET** - grain fed, slow smoked in house & grilled to your liking 32
- 350G RIB EYE CUTLET** - cape grim - grass fed - tas 39

SIDE SAUCE SELECTION - your choice of creamy mushroom / peppercorn diane / béarnaise
ADDITIONAL SAUCE 2.50

SIDES & SNACKS

- CREAMY PARIS MASH**..... 8
- BASKET OF FRENCH FRIES & aioli** .. 9
- TRUFFLE SHOE STRING FRIES**, truffle salt & parmesan cheese 11
- UNION WAFFLE FRIES**, sour cream & sweet chilli sauce 11
- CHARRED CAULIFLOWER**, goats cheese & honey 9
- ROASTED CARROTS, PEAS & CHARRED CORN** 10
- GARDEN SALAD**, iceberg, tomato, cucumber, parsley, spanish onion & house vinaigrette 8



DESSERT

- VANILLA CREME BRULEE** 15
- SLICE OF APPLE PIE** & vanilla ice cream 15
- WARM CHOCOLATE FONDANT** & ice cream 15
- AFFOGATO**, vanilla bean ice cream, espresso & a shot of liqueur 16

DAILY SPECIALS

MONDAY: \$15 steak

TUESDAY: \$15 pasta

WEDNESDAY: \$15 curry

THURSDAY: \$20 chicken parmigiana

FRIDAY: seafood special

SATURDAY: chef's special

SUNDAY: \$20 roast of the day

*ADD A GLASS OF GALLAGHER WINE OR SOFT DRINK WITH ANY SPECIAL FOR JUST \$4

WINNER!



BEST TRADITIONAL HOTEL BAR 2016