

UNION HOTEL

SMALLS

CHARRED RYE SOURDOUGH - 6
balsamic, evo oil *v*

VIETNAMESE SPRING ROLLS - 15
vermicelli rice noodles, cabbage, carrot, spring onion,
plum sauce *v vg*

CRUMBED JALAPEÑO POPPERS - 15
cheese, cream cheese, ranch sauce *v*

TRUFFLE FRIES - 15
parmesan, parsley *v vg**

SWEET POTATO WEDGES - 16
sour cream, sweet chilli sauce *v vg**

NACHOS CON FRIJOLE - 20
corn chips, cheese, salsa fresca, guacamole,
sour cream, jalapeños *gf v, vg**

CRISPY CALAMARI - 18
aioli, rocket, lemon

BUFFALO WINGS - 17
celery, blue cheese sauce

PULLED PORK NACHOS - 24
corn chips, cheese, salsa fresca, guacamole, sour cream,
jalapeño *gf*

MAINS

EGGPLANT PARMIGIANA - 22
napoli sauce, halloumi, cheese, mixed leaf salad, fries *v*

FISH & CHIPS - 28
beer battered john dory, mixed leaf salad, tartare sauce, mushy
peas, fries, lemon

MUSHROOM RISOTTO - 22
medley of mushrooms, truffle oil, hazelnuts, mascarpone,
parmesan *gf v* vg** (add chicken + 5 / add prawns + 8)

LAMB SHANK - 32
mash, seasonal greens, gravy *gf*

MISO ATLANTIC SALMON - 36
kipfler potato, tomato, fennel, salsa verde, capers *gf*

PAN FRIED BARRAMUNDI - 38
mash, cherry tomatoes, mixed leaf salad,
sherry vinaigrette *gf*

LEMON THYME CHICKEN - 28 half / 36 whole
kale, avocado, fries

CHICKEN SCHNITZEL - 26
parmesan, slaw, lemon, fries, choice of sauce

CHICKEN PARMIGIANA - 28
napoli sauce, smoked ham, cheese, slaw, fries

LAMB RAGU PAPPARDELLE - 26
slow cooked lamb shoulder, tomato, red wine, rocket,
parmesan, basil

BANGERS & MASH - 26
pork & fennel sausages, mash, mushy peas,
caramelised onion gravy *gf*

BEEF & GUINNESS PIE - 30
mash, mushy peas, gravy

BBQ PORK RIBS - 22 half / 36 whole
slaw, fries, chimichurri

MASSAMAN BEEF CURRY - 24
beef cheek, potato, peanuts, jasmine rice *gf*

GRILL

200G EYE FILLET (MB2+) *gf* - 38

250G RUMP (MB2+) *gf* - 28

250G SIRLOIN *gf* - 32

300G SCOTCH FILLET *gf* - 32

choose a sauce: *one side + 6 / two sides + 10*

gravy, hollandaise,
peppercorn, mushroom

fries, mash, prawns,
seasonal vegetables,
mixed leaf salad, slaw

BURGERS

SOUTHERN FRIED CHICKEN - 22
milk bun, lettuce, tomato, pineapple, cheese,
chipotle aioli, fries

TAJIMA WAGYU BEEF - 24
milk bun, lettuce, cheese, tomato, pickle
burger sauce, fries (add patty + 5 / bacon + 3)

make it naked (no bun, wrapped in lettuce)

SALADS

UNION CAESAR - 24
cos, radicchio, avocado, bacon, anchovies, parmesan,
caesar dressing, poached egg, croutons *gf**
(add chicken +5 / salmon fillet +6)

POKE - 28
red cabbage, carrot, corn, avocado, edamame, radish,
pickled ginger, pickled wakame, tonkatsu *gf* v vg*
(brown rice or lettuce base)

choice of tofu, citrus cured salmon or katsu chicken

SHARES

LAMB SHOULDER - 110 (3-4 people)
roasted vegetables, damper rolls, chimichurri, gravy *gf**
(allow one-day for pre-order)

SUCKLING PIG - 990 (10-12 people)
roasted vegetables, damper rolls, rocket & parmesan salad,
mustard gravy *gf** (allow three-days for pre-order)

SIDES

FRIES - 10
chipotle aioli *v vg**

MASH *gf v* - 10

SLAW *gf v vg* - 10

MIXED LEAF SALAD *gf v vg* - 10

SEASONAL VEGETABLES *gf v vg* - 10

SAUCES *gf* - 2

gravy, hollandaise, peppercorn, mushroom

DESSERTS

STICKY DATE PUDDING - 15
butterscotch sauce, vanilla ice cream, strawberries *v*

Please order at the bar

gf- gluten free *v*- vegetarian *vg*- vegan * - on request

Our menus contain allergens and are prepared in kitchens that handle nuts, shellfish, gluten and eggs.
Whilst all reasonable efforts are taken, we cannot guarantee that our food will be allergen free.

All card transactions incur a 1% surcharge. 10% surcharge applies on public holidays

UNION HOTEL

BUBBLES

by the glass & bottle

H. LANVIN & FILS CUVÉE SELECTION BRUT NV
épernay *fr* - 16 / 79

VEUVE ELISE BLANC DE BLANCS NV
southern france *fr* - 11 / 44

DA LUCA PROSECCO
veneto *it* - 12 / 50

TEMPUS TWO SILVER SERIES PINOT NOIR CHARDONNAY
south eastern australia *au* - 8.50 / 36

by the bottle

POMMERY BRUT ROYAL NV
reims *fr* - 170

WHITE

by the glass & bottle
(150ml / 250ml / bottle)

BARKING MAD WATERVALE RIESLING
clare valley *au* - 12.50 / 18.50 / 44

TEMPUS TWO SILVER SERIES PINOT GRIS
south eastern australia *au* - 8.50 / 13.50 / 36

BOUCHARD AINE & FILS PINOT GRIS
burgundy *fr* - 13 / 19 / 48

MATILE PINOT GRIGIO
umbria *it* - 12.50 / 18.50 / 44

WATERFALL BAY SAUVIGNON BLANC
marlborough *nz* - 12.50 / 18.50 / 44

TEMPUS TWO SILVER SERIES CHARDONNAY
south eastern australia *au* - 8.50 / 13.50 / 36

by the bottle

HE SAID SHE SAID SSB
denmark *au* - 46

AQUILANI PINOT GRIGIO
friuli *it* - 50

TAI TIRA SAUVIGNON BLANC
marlborough *nz* - 48

UNDIVIDED CHARDONNAY
languedoc-roussillon - 54

ROSÉ

by the glass & bottle
(150ml / 250ml / bottle)

TEMPUS TWO SILVER SERIES ROSÉ
south eastern australia *au* - 8.50 / 13.50 / 36

BADET CLEMENT CHEZ ROSÉ
sud de *fr* - 12.50 / 18.50 / 44

RÊVERIE ROSÉ
loire valley *fr* - 13 / 19 / 46

RED

by the glass & bottle
(150ml / 250ml / bottle)

PHILLIPE BOUCHARD GAMAY
beaujolais *fr* - 13 / 19 / 46

LABRUNE PINOT NOIR
southern france *fr* - 13.50 / 19.50 / 52

MCGUIGAN SINGLE BATCH PROJECT SHIRAZ
south australia *au* - 12 / 18 / 42

MCGUIGAN SINGLE BATCH CABERNET SAUVIGNON
south australia *au* - 12 / 18 / 42

TEMPUS TWO SILVER SERIES CABERNET SAUVIGNON
south eastern australia *au* - 8.50 / 13.50 / 36

TEMPUS TWO SILVER SERIES MERLOT
south eastern australia *au* - 8.50 / 13.50 / 36

by the bottle

IL PUMO SANGIOVESE
san marzano *it* - 46

ROBERTO SAROTTO BARBERA D'ASTI
piedmonte *it* - 52

MANORO MONTEPULCIANO D'ABRUZZO
san marzano *it* - 42

HE SAID SHE SAID CAB SHIRAZ
denmark *au* - 48

PETIT VERDOT
riverland *au* - 42

COCKTAILS

PORNSTAR MARTINI
vanilla vodka, passionfruit, lime juice, sugar, prosecco
sidecar - 18

LYCHEE ELDERFLOWER MARTINI
vodka, st germain elderflower, Paraiso, lychee - 18

SOUTHERN STING
wild turkey honey sting, dash of cinzano rosso, peri-salt rim
- served short, with attitude - 18

PASSIONFRUIT CAIPIRINHA
Sagatiba Cachaca, lime, agave, passionfruit - 18

VIOLETTA
tanqueray blackcurrant, parfait amour (rose & violet),
prosecco, fresh lime - 18

THE DARKEST STORMY
house spiced rum, alcoholic ginger beer, fresh lime,
crystallised ginger - 15

Prefer a cocktail classic? Just ask our team

COCKTAIL SPECIALS

THURSDAY
espresso martini - 12.50

FRIDAY
aperol spritz - 12.50

SATURDAY
margarita - 12.50

SUNDAY
spicy bloody mary - 12.50