



**BAR – RESTAURANT – CAFÉ
GAMING LOUNGE**

OPEN

Monday to Friday
11am till Late
Lunch & Dinner

Saturday & Sunday
12pm till Late
Lunch & Dinner

**Please Quote Table Number
at Bar for Food Service**

**Accounts are available
with Credit Card**

WWW.PRESTONBARGROUP.COM

BREADS
\$6.50

Charred Rustic Bread

Marinated Olives, Pistachio Dukkah & Extra Virgin Olive Oil

Parmesan & Garlic Bread

Sticky Balsamic

Grilled Flatbread

Baba Ghanoush, Prosciutto & Provolone

TAPAS

1 for \$9.50

2 for \$18.00

Rosemary Marinated Lamb Skewers

Minted Yoghurt

Crunchy Salt & Pepper Squid

Fresh Lemon

Spiced Meatballs

Tomato Sugo

Coconut Crusted Prawn Cutlets

Chilli Mayonnaise

Chargrilled Chorizo & Fried Haloumi

Fresh Lemon

Chargrilled Prosciutto Wrapped Asparagus

Olive Oil

BAR SNACKS \$8.00

Mini Spring Rolls with Thai dipping Sauce

Spicy Fried Chicken Strips & Asian Dipping Sauce

Wedges with Sour Cream & Sweet Chilli Sauce

Steak Fries with Lemon Thyme Aioli

SIDES \$7.50

Rosemary & Garlic Fried Chat Potatoes

Verde Salad of Mixed Leaves

Truffle Infused Mash Potato

Steamed Seasonal Vegetables

MAINS

Oven Roasted MSA Beef Fillet

Truffle Infused Mash Potato, Sautéed Spinach,
Wild Mushroom Gratin, Garlic Puree & Beef Glaze
\$32.00

Slow Braised Veal Shank

Celeriac Mash, Bacon, Chickpeas, Pearl Onions & Dark Ale Sauce
\$26.00

Free Range Chicken Breast

Bacon & Onion Puy Lentils, Sweet Potato Purée,
Golden Parsnip Chips & Roast Chicken Jus
\$25.00

Saffron Skinned Salmon Fillet

Vegetable Consommé of Asian Greens & Potato Roullie
\$25.00

Oven Roasted King Henry Pork Cutlet

Truffle Infused Mash Potato, Green Pea Puree, Dried Prunes,
Crispy Leeks & Red Wine Glaze
\$24.00

Oven Roasted Lamb Rack & Braised Lamb Shoulder

Potato Fondant, Eggplant Caviar & Red Wine Jus
\$28.00

Lemon Thyme Risotto

Grilled Scallops, Garlic Greens & Bouillabaisse
\$21.00

Pumpkin, Hazelnut & Sage Cannelloni

Basil Pesto Spinach & Pumpkin Sauce
\$18.50

Roasted Chicken & Pine Nut Spaghetti

Semi Dried Tomatoes, Baby Spinach & Rose Sauce
\$19.50

Spanish Paella

Chicken, Chorizo, Prawns, Mussels, Roast Capsicum
& Fresh Tomato with Saffron Infused Rice
\$24.00

PUB PLATES

Coopers Pale Ale Batter Garfish & Chips

Fresh Salad & House Made Tartare Sauce

\$19.00

Beef or Chicken Schnitzel

Fresh Salad & Chips

Parmigiana, Gravy, Peppercorn or Mushroom Sauce

\$18.00

Terra Rossa *Grain Fed* Rump Steak

Fresh Salad & Chips

Gravy, Peppercorn or Mushroom Sauce

\$23.00

Salt & Pepper Squid

Fresh Salad, Chips & House Made Tartare Sauce

\$17.50

Beef & Pine Nut Stir Fry

Asian Vegetables, Garlic, Chilli, & Coriander

\$17.50

Bangers & Mash

Continental Sausages, Truffle Infused Mash Potato,

Caramelised Onion Gravy & Local Mustard Oil

\$18.50

Union Burger

Char Grilled Beef, Bacon, Cheese, Lettuce,

Caramelised Onion, Tomato, Aioli & Chips

\$16.50

Char Grilled Chicken Burger

Bacon, Cheese, Rocket, Avocado, Garlic Aioli & Chips

\$17.00

Chicken Caesar Salad

Cos Lettuce, Bacon, Crisp Croutons, Parmesan & Poached Egg

\$17.50

Warm Roast Pumpkin Salad

Cous Cous, Pine Nuts, Roast Capsicum, Rocket,

Crispy Sage Leaves & Lemon Thyme Dressing

\$16.50

DESSERTS

Warm Sticky Date Pudding

Caramelised Sauce & Almond Praline

\$9.50

Rhubarb & Apple Crumble

Crème Anglaise

\$9.50

Cointreau & Orange Chocolate Cake

Minted Marscarpone Cream

\$9.50

Golden Syrup Dumplings

Sugar Coated Hazelnuts & Vanilla Bean Icecream

\$9.50

CHEESE

Jindi Blue

Elegant hand made cheese crafted according to a unique Australian recipe. The cheese possesses a smooth velvety body and an open texture

Bottega Brie

A creamy white mould cheese with savoury characters and a delicate aroma

Maffra Clothbound Cheddar

Matured up to two years in a true English manner. Maffra Cheddar has layers of flavour and a firm yet buttery texture

All Served with local Quince Paste,
Muscatels, Fresh Pear & Lavoche

Any Cheese for \$9.00

Small Trio Cheese Plate \$12.00

Large Trio Cheese Plate \$18.00