



BAR – RESTAURANT – GAMING

OPEN

Monday to Friday
11am till Late
Lunch & Dinner

Saturday
12pm till Late
Lunch & Dinner

- **Please order and pay for meals at the bar -**
- **Accounts are available with credit card -**
- **American Express & Diners will incur a 2.5% surcharge -**

(v) vegetarian

BREADS

Charred Rustic Bread (v)

Marinated Olives, Pistachio Dukkah & Virgin Olive Oil

Classic Roasted Garlic Bread (v)

Sticky Balsamic

Roma Tomato & Buffalo Mozzarella Bruschetta (v)

Extra Virgin Olive Oil & Balsamic Vinegar

\$8.00

SHARING PLATES

Choose 1 \$ 8.50

Choose 2 \$16.00

Choose 3 \$23.50

Choose 4 \$30.00

Gruyère Cheese Frittata

Asparagus Spears

Sausage Roll Trio

Chicken, Beef & Pork with Tomato Relish & Garlic Aioli

Cajun Style Chicken Strips

Garlic Aioli

Crispy Fried Wonton Wrapped Prawn Cutlets

Wasabi Mayonnaise

Dukkah Crusted Haloumi (v)

Spicy Red Peperonata

Braised Lamb Medallions

Danish Feta & Candied Beetroot

Chilli & Coriander Squid

Lemon & Lime Wedges

Mini Vegetarian Spring Rolls (v)

Asian Dipping Sauce

Wedges (v)

Sour Cream & Sweet Chilli Sauce

Shoestring Fries (v)

Lemon Thyme Aioli

SHARE PLATE

Chilli & Coriander Squid, Gruyère Cheese Frittata,
Roma Tomato & Buffalo Mozzarella Bruschetta,
Cajun Style Chicken Strips & Braised Lamb Medallions
\$28.00

UNION PIZZA

AVAILABLE ALL DAY & TAKE AWAY

Margherita (v)

Marinated Tomatoes, Baby Bocconcini & Basil

\$17.00

Smoked Pancetta (House Specialty)

Smoked Pancetta, Goats Cheese, Cherry Tomatoes, Béchamel Sauce &
Micro Herbs

\$20.00

Spicy Sausage

Hot Spanish Sausage, Black Olives, Caramelised Onions & Mozzarella Cheese

\$18.00

The Atlantic

Smoked Atlantic Salmon, Spanish Onions, Baby Spinach, Crispy Capers,
Mascarpone Cream & Chives

\$19.00

Duck Breast

Marinated Duck Breast, Bok Choy, Caramelised Onions, Shitake Mushrooms,
Oyster Mushrooms & Oyster Sauce

\$22.00

Seafood

Marinated Prawns, Squid, Anchovies, Roma Tomatoes, Basil & Fresh Chilli

\$19.00

Peri Peri Chicken

Marinated Chicken Breast, Roasted Capsicum, Kalamata Olives,
Hot Peri Peri Sauce & Sour Cream

\$20.00

Roast Chicken

Roast Chicken, Butternut Pumpkin Purée, Pine Nuts, Crispy Sage Leaves &
Ricotta

\$19.00

Spiced Lamb

Slow Cooked Lamb Leg, Caramelised Onions, Mozzarella Cheese,
Garlic Aioli & Rocket

\$19.00

MAINS

Dark Ale Braised Beef Cheeks

Speck & Baby Pearl Onion, Confit Mash Potato,
Cherry Tomatoes, Buttered Croutons & Dark Ale Sauce
\$27.00

Oven Roasted Chicken Breast

Sweet Potato Galette, Snow Pea Tendril Salad &
Gremolata Dressing
\$26.00

Pan Roasted Pork Fillet

Butternut Pumpkin & Caraway Purée,
Glazed Baby Vegetables with Rosemary & Port Jus
\$28.00

Black Sesame Rice Crusted Barramundi Fillet

Miso Broth, Soba Noodles, Wakami Seaweed Salad &
Crispy Barramundi Crackling
\$28.00

Aromatic Duck

Chinese Master Stock Broth, Braised Bok Choy & Orange Segments
\$27.00

Beetroot & Goats Cheese Risotto (v)

Toasted Pine Nuts & Baby Zucchini Flower
\$24.00

Gnocchi Navarin

Slow Braised Lamb, Winter Vegetables & Rich Gravy Sauce
\$22.00

Black Ink Tagliatelle

Pan Fried Australian Prawn Cutlets, Tender Squid,
Salmon Pearls, Fresh Tomato & Lemon
\$24.00

UNION GRILL

Rump	320g	\$24.00
T-Bone	300g	\$28.00
Porterhouse	400g	\$32.00
Eye Fillet	230g	\$32.00
Wagyu Rump	350g	\$42.00
Scotch Fillet	300g	\$35.00
Scotch Fillet	500g	\$48.00

Shoestring Fries **or**
Confit Garlic Mash Potato **with**
Rocket & Parmesan Salad & Rosemary Jus

SIDE SAUCES & MUSTARDS

Bush Tomato Chutney, Peppercorn Sauce,
Mushroom Sauce or Gravy

\$2.00

Seeded, American, Hot or Dijon Mustard

\$1.00

SIDE PLATES

Rosemary & Garlic Fried Potatoes
Steamed Seasonal Vegetables
Parmesan & Balsamic Mixed Leaf Salad
Broccoli with Flaked Almonds

\$8.00

DESSERTS

Double Chocolate Pecan Slice

Vanilla Ice Cream & Chocolate Shavings

\$9.50

Steamed Orange Pudding

Chocolate Sauce, Marmalade Jam & Fresh Strawberries

\$9.50

Coconut Crumble

Poached Apple & Muscatels, Cinnamon Butter & Double Cream

\$9.50

Cheese Selection

Jindi Blue, Bottega Brie & Maffra Clothbound Cheddar

Quince Paste, Muscatels, Fresh Pear & Lavoche

Choose a Cheese Plate \$9.00

Small Trio Cheese Plate \$12.00 / Large Trio Cheese Plate \$18.00

PUB CLASSICS

Coopers Pale Ale Batter Garfish & Chips

Fresh Salad & House Made Tartare Sauce

\$19.50

Salt & Pepper Squid

Fresh Salad, Chips & House Made Tartare Sauce

\$19.00

Honey Mustard Chicken Salad

Mixed Lettuce, Semi Dried Tomatoes, Fresh Ricotta & Balsamic Glaze

\$18.50

Chicken Caesar Salad

Cos Lettuce, Bacon, Crisp Croutons, Parmesan & Rich Caesar Dressing

\$18.50

Union Burger

Char Grilled Beef, Bacon, Cheese, Beetroot, Rocket,

Tomato Relish, Smoked Paprika Aioli & Chips

\$18.50

Char Grilled Chicken Burger

Char Grilled Chicken Breast, Bacon, Cheese, Rocket, Garlic Aioli & Chips

\$18.50

Angus Wagyu Burger

Fresh Tomato, Cheddar Cheese, Iceberg Lettuce, Garlic Aioli &

Shoestring Fries

\$25.00

Beef or Chicken Schnitzel

Fresh Salad & Chips

\$17.00

Parmigiana, Gravy, Peppercorn or Mushroom Sauce

\$2.00

Beef & Cashew Stir Fry

Asian Vegetables, Garlic, Chilli, & Coriander

\$18.50

Bangers & Mash

Coopers Ale Sausages, Confit Garlic Mash, Seeded Mustard & Gravy

\$19.00

SPARKLING WINE

	Glass	Bottle
NV The Lane 'Lois' Blanc de Blancs Adelaide Hills, South Australia	\$8.00	\$38.00
10 Bird In Hand Sparkling Pinot Noir (Rosé) Adelaide Hills, South Australia	\$9.00	\$42.00
NV Penley Estate Sparkling Pinot Noir Coonawarra, South Australia	\$8.00	\$38.00
NV Trevor Jones 'Boot Print' Cuvée Blanc Barossa Valley, South Australia		\$30.00
NV Trevor Jones 'Boot Print' Black Cuvée Shiraz Barossa Valley, South Australia		\$30.00
NV Bridgewater Mill Sparkling Pinot Chardonnay Adelaide Hills, South Australia		\$46.00
06 Domaine Chandon Vintage Rosé Yarra Valley, Victoria		\$62.00
NV Stefano Lubiana Sparkling Brut Granton, Tasmania		\$70.00

CHAMPAGNE

	Bottle
NV Veuve Clicquot Yellow Label Reims, France	\$105.00
NV Moët & Chandon Impérial Brut Champagne, France	\$98.00
NV Moët & Chandon Impérial Rosé Champagne, France	\$98.00
NV Moët & Chandon Impérial Nectar Champagne, France	\$98.00
NV Ruinart Blanc De Blancs Reims, France	\$145.00
00 Dom Perignon Epernay, France	\$310.00

wines and vintages are subject to change

WHITE WINE

	Glass	Bottle
10 Penna Lane Riesling Clare Valley, South Australia	\$8.00	\$38.00
10 Spring Vale Chardonnay Frecinyet Coast, Tasmania	\$8.00	\$38.00
10 Tim Adams Pinot Gris Clare Valley, South Australia	\$8.00	\$38.00
09 Alkoomi Semillon Sauvignon Blanc Margaret River, Western Australia	\$8.00	\$38.00
11 Penny's Hill Sauvignon Blanc Adelaide Hills, South Australia	\$8.00	\$38.00
10 Wild Rock Sauvignon Blanc Marlborough, New Zealand	\$8.50	\$40.00
09 Chalmers Fiano Riverland, South Australia	\$7.50	\$36.00
04 Wilson Vineyard 'Museum Release' Riesling Clare Valley, South Australia		\$60.00
07 Pfitzner 'Eric's Vineyard' Chardonnay Piccadilly, South Australia		\$36.00
09 SC Pannell Pronto Bianco Adelaide Hills, South Australia		\$49.00
10 Rusden 'Christian' Chenin Blanc Barossa Valley, South Australia		\$55.00
09 Jean-Luc Mader Pinot Gris Alsace, France		\$59.00
10 Dominique Portet Sauvignon Blanc Yarra Valley, Victoria		\$54.00
11 Geoff Weaver Sauvignon Blanc Lenswood, Adelaide Hills, South Australia		\$49.00
09 Telmo Rodriguez 'Basa' Verdejo D.O. Rueda, Spain		\$50.00

ROSÉ & MOSCATO

11 Kalleske 'Rosina' Grenache Rosé <i>Bio-Dynamic</i> Barossa Valley, South Australia	\$8.00	\$38.00
11 Rockford Alicante Bouchet Barossa Valley, South Australia		\$42.00
NV DogRidge Moscato McLaren Vale, South Australia	\$7.00	\$34.00

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RED WINE

	Glass	Bottle
10 Jr. Jones Pinot Noir Mornington Peninsula, Victoria	\$8.00	\$38.00
08 Craneford 'Private Selection' Merlot Barossa, South Australia	\$7.50	\$36.00
10 Tuesner 'The Independent' Shiraz Mataro Barossa Valley, South Australia	\$8.50	\$40.00
08 Hesketh 'Thirsty Dog' Cabernet Sauvignon Coonawarra, South Australia	\$8.00	\$38.00
09 St Johns Road 'Blood & Courage' Shiraz Barossa Valley, South Australia	\$8.50	\$40.00
09 Alpha Box & Dice 'Tarot' Grenache McLaren Vale, South Australia	\$7.50	\$36.00
10 Toolangi Pinot Noir Yarra Valley, Victoria		\$50.00
08 Bannockburn Pinot Noir Geelong, Victoria		\$85.00
09 Tscharke 'The Potter' Garnacha Barossa Valley, South Australia		\$54.00
08 Telmo Rodriguez 'Vina 105' Tempranillo D.O. Cigales, Spain		\$55.00
05 d'Arenberg 'Sticks & Stones' Tempranillo Grenache Shiraz McLaren Vale, South Australia		\$58.00
09 Costa san Vincenzo Sangiovese Langhorne Creek, South Australia		\$47.00
10 The Pawn 'The Gambit' Sangiovese Adelaide Hills, South Australia		\$42.00
07 Rockford 'Moppa Springs' Grenache Mataro Shiraz Barossa Valley, South Australia		\$55.00
07 Torbreck 'The Steading' Grenache Shiraz Mouvèdre Barossa Valley, South Australia		\$63.00
08 Truffle Hill Merlot Pemberton, Western Australia		\$43.00
05 Chain Of Ponds Nebbiolo Adelaide Hills, South Australia		\$48.00

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RED WINE

09 Mike Press Cabernet Adelaide Hills, South Australia	\$30.00
07 Vasse Felix Cabernet Merlot Margaret River, Western Australia	\$49.00
07 Jim Brand 'Silent Partner' Cabernet Sauvignon Coonawarra, South Australia	\$51.00
08 Nashwauk Cabernet Sauvignon McLaren Vale, South Australia	\$50.00
05 Brothers In Arms No. 6 Shiraz Cabernet Langhorne Creek, South Australia	\$48.00
08 The Lane Single Vineyard Shiraz Viognier Adelaide Hills, South Australia	\$48.00
09 Alpha Box & Dice 'The Apostle' Shiraz Durif McLaren Vale, South Australia	\$58.00
09 Trevor Jones 'Boot Print' Shiraz Barossa Valley, South Australia	\$30.00
08 Dutschke 'God's Hill Road' Shiraz Barossa Valley, South Australia	\$52.00
09 Sevenhill 'Inigo' Shiraz Clare Valley, South Australia	\$45.00
08 Shaw & Smith Shiraz Adelaide Hills, South Australia	\$64.00
08 Rockford 'Basket Press' Shiraz Barossa Valley, South Australia	\$98.00
05 Penfolds 'St Henri' Shiraz Regional Blend, South Australia	\$109.00
07 Mitolo G.A.M Shiraz McLaren Vale, South Australia	\$90.00

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STICKY & FORTIFIED

06 McWilliams Limited Release Botrytis Semillon Regional Blend (375mls)	\$39.00 b
06 Mitchell Noble Semillon Clare Valley, South Australia (375mls)	\$29.00 b
Campbells Rutherglen Muscat Victoria	\$8.00
Seven Hill Fine Old Tawny Port Clare Valley, South Australia	\$6.00
D'Arenberg 'Nostalgia' Tawny Port Barossa Valley	\$8.00
All Saints 25 y.o. 'Grand' Tokay Victoria	\$10.00
Alvear Pedro Ximenez Sweet Sherry Spain	\$8.00

COGNAC & WHISKY LIQUEUR

Hennessey V.S.O.P. Cognac France	\$12.00
Hennessey X.O. Cognac France	\$24.00
Remy Martin Grand Cru V.S. Cognac France	\$10.00
Courvoisier V.S.O.P. Cognac France	\$12.00
Glayva Honey Scotch Whiskey Liqueur Scotland	\$9.00
Drambuie Honey Scotch Whiskey Liqueur Scotland	\$9.00

COCKTAILS

UNTOUCHED CLASSICS

Mojito

Created by Pirates

Havana Club Anejo Especial with Fresh Lime, Mint & Sugar.

We Serve Ours Tall over Crushed Ice topped with Soda

\$17.00

Sidecar

Created By Harry McElhone in Paris For A Military Gentleman

With A Bad Head Cold

Cognac, Cointreau & Lemon Juice Shaken & Served

Straight Up in a Sugar Rimmed Martini

\$18.00

Japanese Slipper

Created Here in Our Very Own Country By

Jean Paul Bourguignonin in Melbourne '84

Cointreau, Midori & Fresh Lemon Juice Shaken & Served

Straight Up with a Cherry Garnish

\$17.00

Cosmopolitan

Created By Some Chick in Florida in '86 & Flamed Orange Twist

Added By Dale De Groff

Absolut Citron Vodka, Cointreau, Fresh Lime & Cranberry Juice Shaken & Served Straight

Up with a Flamed Orange Twist

\$17.00

CHAMPAGNE COCKTAILS

Peach Bellini

Peach Nectar & Peach Liqueur Topped with Sparkling Wine

\$12.00

Pink Lady

Licor 43 & Strawberry Puree Topped with Sparkling Wine

\$12.00

French 75

Plymouth Gin & Lemon Juice Topped with Sparkling Wine

\$12.00

COCKTAILS

NAUGHTY & NICE

Lychee Lover

Wyborowa Vodka, Lychee Liqueur, Muddled Lychees
& Cloudy Apple Juice
\$16.00

Captain Birdseye

Zubrowka Bison Grass Vodka Infused with Vanilla Beans, Lemongrass, Ginger & Chilli
Topped with Ginger Beer & Fresh Lime
\$18.00

Warhead

Green Apple Vodka, Pomegranate Liqueur, Fresh Lime &
Cranberry Juice with a Sherbet Rim to finish
\$16.00

Applejack

Mr. Jack Daniels Built With Apple Liqueur, Cloudy Apple Juice
& a Dash of Cinnamon Syrup
\$16.00

White Chocolate Mocha

Fresh Espresso, Absolut Vanilia Vodka, White Chocolate Liqueur &
Burnt Cinnamon Sugar to finish
\$16.00

Cloud 9

Galliano Liqueur, Passionfruit Pulp &
Cloudy Apple Juice served Short over Ice
\$18.00

Cuban Fix

Havana Club Blanco, Peach Liqueur, Passionfruit Pulp &
Fresh Lime Juice topped with Apple & Guava Juice
\$17.00

Raspberry Cheesecake

Absolut Vanilia Vodka, Sugar, Raspberry Puree, Butterscotch Schnapps, Chambord &
Mascarpone Cheese Shaken &
Served Straight Up with a Biscuit Rim.
\$20.00

COCKTAILS

CLASSICS WITH A TWIST

Strawberry Margarita

Tequila, Fresh Lime & Lemon Juice, Strawberry Liqueur
& Strawberry Puree served in a Sugar Rimmed Martini Glass
\$16.00

Passionfruit Caprioska

42 Below Passionfruit Vodka, Passionfruit Pulp, Fresh Lime,
Sugar & Mint
\$18.00

Elderflower & Cucumber Martini

Hendricks Gin shaken with Elderflower Syrup & Fresh Muddled Cucumber
\$20.00

Mango & Lychee Collins

Wyborowa Vodka, Lychee Liqueur, Mango Puree &
Fresh Lemon Juice topped with Soda
\$16.00

Peach 'n' Pear Daiquiri

Havana Club Blanco & Peach Liqueur shaken
with Pear Nectar & Fresh Lime
\$16.00

TO SHARE - CARAFES

Pimms Jug

Strawberries, Cucumber, Mint, Orange Slices with
Pimms & Plymouth Gin topped with Ginger Ale & Lemonade
\$35.00

Long Island Ice Tea

Wybrowka Vodka, Plymouth Gin, Havana Blanco, Tequila, Cointreau,
Fresh Lemon Juice & topped with either Coke or Cranberry Juice
\$45.00

Sex on the Beach

Wybrokwa Vodka & Peach Schnapps topped with Cranberry & Orange Juice
\$35.00

SHOTS

\$9.00

Cherry Ripe

Malibu, Chambord, Dark Mozart, Cherry Vodka

Strawberry Passion

Strawberry Puree, Pear Vodka & Alize Passion

Raging Bull

Kahlua, Tequila

Peach Pussy

Absolut Kurant, Peach Liqueur, Apple Juice & Fresh Lime

Antidote

Skyy Vodka, Tuaca & Midori

Concubine

Absolut Raspberri, Paraiso & Crème de Cassis

Dragonfly

Absolut Vanilia, Frangelico & Chambord

French Kiss

Skyy Vodka, Chambord & Pineapple Juice

Illusion

Midori, Blue Curacao & Cointreau

Luscious

Havana Club Blanco Rum, Strawberry Liqueur & Tuaca

Phantom

Skyy Vodka, Lime & Chambord