



BOUTIQUE BAR & RESTAURANT

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

Warm Dough Balls (v)
Sea Salt, Olive Oil & Sticky Balsamic
\$2.5

Pesto, Dukkah & Olives (v)
Served with Pizza Bread
\$16

Schiacciata (v)
Garlic, Rosemary, Sea Salt & Olive Oil \$8
+ Fresh Tomato & Parmesan \$12

GET IT STARTED

Mini Calzones
Chorizo, Ricotta & Olives

Wagyu Sheek Kebabs
Minted Yoghurt Dressing

Pandan Chicken
Honey Chilli Sauce

Cheese & Mint Filo Cigars (v)
Tomato Sugo

**Blue Swimmer Crab &
Leek Tarts**
Soft Herbs

Felafel (v)
Minted Yoghurt & Tabouleh

All \$9

Starter Plate
Carefully selected by our Chefs on a Daily Basis
for 2 to 4 people
\$28

SALADS

Roman Salad
Gnocchi, Speck, Cherry Tomatoes, Rocket, Goats Cheese &
Creamy Dressing
\$18

Rhode Island Salad
Free Range Roast Chicken, Sun Dried Tomatoes, Avocado,
Red Onion & Mixed Leaves with Champagne Vinaigrette
\$19

Greek Salad (v)
Cucumber, Tomato, Red Onion, Olives, Fetta, Oregano, Lemon & Olive Oil
\$16

PIZZA PIE

AVAILABLE ALL DAY & TAKE AWAY

Schiacciata (v)

Garlic, Rosemary, Sea Salt, Olive Oil

\$8

+ Fresh Tomato & Parmesan

\$12

Autentico

Single topping of the Chefs' choice - see Specials

\$16

Stracciatella (v)

Torn Bocconcini, Fresh Tomato, Snow Pea Tendrils &

Black Pepper

\$17

Nero (v)

Black Truffle, Gnocchi, Mushrooms, Asparagus & Goats Cheese

\$19

Capricciosa

Artichoke, Smoked Hahndorf Leg Ham, Mushrooms & Olives

\$18

Gambero

Prawns, Squid, Chilli, Roast Capsicums, Fresh Tomato & Coriander

\$21

Bianco

Free Range Chicken, Ricotta, Garlic Butter, Sundried Tomatoes, Red Onion &

Speck

\$19

Agnello

Lamb, Sweet Onions, Feta, Rocket & Aioli

\$21

Macchiolina

Caramelised Onion & Walnut Purée, Speck, Mushrooms, Cherry Tomatoes &

Ricotta

\$20

Anitra

Confit Duck, Beetroot, Mushrooms, Onion & Taleggio

\$23

Salsiccia

Sausage, Bocconcini, Olives, Chilli & Capers

\$19

UNIONBURGER

The Unionburger

Prime Beef, Lettuce, Cheese, Tomato & Special Sauce
\$19

Panko Cock

Crispy Panko Crumbed Chicken, Cheese, Tomato, Lettuce & Mayo
\$19

The Big Wagyu

Wagyu Beef, Smoked Hahndorf Ham, Pickles, Cheese,
Red Onion, House Relish & Mayo
\$22

Bo Peep

Lamb, Roast Capsicum, Feta, Rocket, Red Onion & Minted Yoghurt
\$19

Shroom (v)

Crisp Fried Mushroom, Black Truffle, Rocket, Red Onion & Sour Cream
\$16

CLASSICS

Crumbed Kangaroo Island Garfish

Fresh Salad, Fries, Lemon & Tartare
\$19

Beef & Cashew Stir Fry

Asian Vegetables, Garlic, Chilli & Coriander
\$18

Angus Beef or Chicken Schnitzel

Fresh Salad & Fries
\$18

Parmigiana, Gravy, Peppercorn or Mushroom Sauce
\$2

Smoked Salmon Door Stop

Thick Bread, Smoked Salmon, Sour Cream, Red Onion,
Capers & Snow Pea Tendrils
\$19

Salt & Pepper Baby Squid

Fresh Salad, Fries, Lemon & Tartare
\$19

PASTA e RISOTTO

Linguine con Chorizo

San Jose Chorizo, Cherry Tomatoes, Basil, Garlic & Olive Oil
\$23

Penne con Broccoli

Broccoli, Speck, Almonds & Burnt Butter
\$21

Gnocchi al Forno con Pollo

Baked Gnocchi, Chicken, Olives, Tomato & Taleggio
\$24

Risotto ai Funghi e Limone (v)

Roasted Mushrooms, Porcini, Lemon, Parsley & Goats Cheese
\$19

GRILL

Coopers Ale Sausages

\$19

Free Range Chicken Breast

\$21

Moroccan Marinated Lamb Rump

\$26

King Henry Pork Cutlet

\$24

Peppered Kangaroo

\$23

Murraylands Rump

350g \$24

Angus Pure Porterhouse

400g \$34

Clare Valley Eye Fillet

230g \$32

Murraylands Scotch Fillet

300g \$35 / 500g \$48

Angus Pure T-Bone

800g \$38

Shoestring Fries **or** Mash Potato
with Green Salad

SIDE SAUCES

Peppercorn, Mushroom or Gravy
\$2.00

SIDE PLATES

Shoestring Fries
Wedges
Seasonal Vegetables
Mixed Leaf Salad
Mash Potato
\$8.00

SPARKLING WINE

	Glass	Bottle
NV Golding 'Last Hurrah' Sparkling Adelaide Hills	\$8	\$38
NV Bird In Hand Sparkling Pinot Noir Adelaide Hills	\$9.5	\$44
NV Trevor Jones 'Boot Print' Sparkling Shiraz Barossa Vly	\$7.5	\$35
NV Trevor Jones 'Boot Print' Cuvée Blanc Barossa Valley		\$35
NV Dominique Portet Late Disgorged Brut Rosé Yarra Valley		\$50
00 Croser Late Disgorged Pinot Noir Chardonnay Adelaide Hills		\$70

CHAMPAGNE

NV Moët & Chandon Impérial Brut Champagne, FR		\$98
NV Moët & Chandon Impérial Nectar Champagne, FR		\$98
NV Moët & Chandon Impérial Rosé Champagne, FR		\$105
NV Veuve Clicquot Reims, FR		\$105
NV Ruinart Blanc de Blancs Reims, FR		\$145
02 Dom Perignon Epernay, FR		\$310

MOSCATO & ROSÉ

11 Dog Ridge Moscato McLaren Vale	\$7.5	\$36
11 Tapestry Cabernet Rosé McLaren Vale	\$8	\$38
11 Rockford Alicante Bouchet Barossa Valley		\$44

wines and vintages are subject to change

RIESLING

	Glass	Bottle
10 Penna Lane Riesling Clare Valley	\$8	\$38
11 Dandelion 'Wonderland' Riesling Eden Valley		\$45
11 Clos Clare Watervale Riesling Clare Valley		\$50
04 Wilson Vineyard Museum Release Riesling Clare Valley		\$60

SAUVIGNON BLANC

11 McPherson Sauvignon Blanc Goulburn Valley		\$30
11 Totara Sauvignon Blanc Marlborough, NZ		\$34
11 Penny's Hill Sauvignon Blanc Adelaide Hills	\$8	\$38
11 Catalina Sounds Sauvignon Blanc Marlborough, NZ	\$8.5	\$40
11 Geoff Weaver Sauvignon Blanc Adelaide Hills		\$49

PINOT GRIS

11 Mountadam Pinot Gris Eden Valley	\$8.5	\$40
11 Deviation Road Adelaide Hills		\$45
10 Red Claw Pinot Gris Mornington Peninsula		\$48

CHARDONNAY

09 Paracombe Chardonnay Adelaide Hills	\$8	\$38
08 Lillydale Estate Chardonnay Yarra Valley		\$48
09 Pierro 'Fire Gully' Chardonnay Margaret River		\$50
06 Romney Park Reserve Chardonnay Adelaide Hills		\$55

WHITE VARIETALS & BLENDS

09 Tim Adams Semillon Clare Valley	\$8	\$38
10 Alkoomi Semillon, Sauvignon Blanc Margaret River	\$8	\$38
11 Fox Creek Vermentino McLaren Vale		\$36
09 Chalmers Fiano Riverland		\$38
10 Springvale Gewürztraminer Frecinyet		\$48
11 Grosset Semillon Sauvignon Blanc Clare Valley, Adelaide Hills		\$50

PINOT NOIR

	Glass	Bottle
10 Sticks Pinot Noir Yarra Valley	\$8	\$38
10 Toolangi Pinot Noir Yarra Valley		\$50
10 Heirloom Vineyards Pinot Noir Adelaide Hills		\$55
08 Bannockburn Geelong		\$80

SHIRAZ & SHIRAZ BLENDS

08 Brackenwood Shiraz Adelaide Hills		\$30
10 St. Johns Road Shiraz Barossa Valley	\$9	\$40
05 Brothers In Arms No. 6 Shiraz Cabernet Langhorne Ck	\$8.5	\$40
10 BK 'Cult' Shiraz Adelaide Hills		\$48
04 Aramis Shiraz McLaren Vale		\$48
09 Dutschke 'GHR' Shiraz Barossa Valley		\$52
08 Lonely Vineyards Shiraz Eden Valley		\$60
06 Rockbare 'The Burvill' Shiraz McLaren Vale		\$60
08 SC Pannell Shiraz Grenache Adelaide Hills		\$65
07 Torbreck 'The Struie' Shiraz Barossa Valley		\$75
08 Rockford 'Basket Press' Shiraz Barossa Valley		\$98

CABERNET & CABERNET BLENDS

08 Hesketh 'Thirsty Dog' Cabernet Sauvignon Coonawarra	\$8.5	\$40
10 Mike Press Cabernet Sauvignon Adelaide Hills		\$30
09 Balnaves Cabernet Merlot Coonawarra		\$48
07 Jim Brand 'Silent Partner' Cabernet Sauvignon Coonawarra		\$51
10 Two Hands 'Sexy Beast' Cabernet Sauvignon McLaren Vale		\$55
06 Casa Freschi 'Profondo' Cabernet Shiraz Malbec Langhorne Ck		\$75

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RED VARIETALS & BLENDS

	Glass	Bottle
08 Craneford 'Private Selection' Merlot Barossa Valley	\$7.5	\$36
09 Alpha Box & Dice 'Tarot' Grenache McLaren Vale	\$8	\$38
09 Epsilon Tempranillo Graciano Barossa Valley		\$50
10 The Pawn 'Gambit' Sangiovese Langhorne Creek		\$42
09 Alpha Box & Dice 'Mistress' Touriga, Tinta Negra, Cab Regional		\$45
05 Domain Day Lagrein Mt Crawford, Barossa Valley		\$46
06 Radford & Roennfeldt Grenache Barossa Valley		\$47
07 Rockford 'Moppa Springs' Grenache Mataro Shiraz Barossa Valley		\$55
05 Chain Of Ponds Nebbiolo Adelaide Hills		\$48
10 Hentley Farm Zinfandel Barossa Valley		\$55
10 Zolo Malbec Mendoza, AR		\$48

STICKIES & FORTIFIEDS

11 Torbreck 'The Bothie' Frontignac Barossa Valley (375ml)	\$32
07 McWilliams Limited Release Botrytis Semillon Regional (375ml)	\$36
Campbells Rutherglen Muscat Rutherglen	\$8
Dutschke 'Old Codger' Tawny Port Barossa Valley	\$7
All Saints Tokay 5 Y.O. Rutherglen	\$10
Alvear Pedro Ximenez Sweet Black Sherry ES	\$8

COGNAC & WHISKY LIQUEUR

Courvoisier VSOP Cognac FR	\$12
Hennessey VSOP Cognac FR	\$12
Hennessey XO Cognac FR	\$24
Wild Turkey American Honey Bourbon Liqueur US	\$9
Glayva Honey Scotch Whisky Liqueur UK	\$9
Drambuie Honey Scotch Whisky Liqueur UK	\$9

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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