



GASTROPUB - BAR CUBA FUNCTION ROOM - GAMING

- Serving quality seasonal produce -


OPEN

Monday to Saturday
11am till Late
Lunch & Dinner

- Please order and pay for meals at bar -

- Table service available in restaurant Friday & Saturday nights -

- American Express & Diners will incur a 2.5% surcharge -

 take-away available
(v) vegetarian
(gf) gluten free
(n) contains nuts

- Please advise any specific allergy when ordering -

BREAD

Roasted Garlic Bread (v)

\$8.50

Tomato & Feta Bruschetta (v)

\$9

STARTER

Jalapeño Poppers

Crumbed Jalapeños filled with Cream Cheese & Chilli (v)

\$10

Wagyu Beef House Meatballs

Tomato Sugo, Thyme, Garlic & Shaved Parmesan

\$12

Pancetta Roulade

Potato, Porcini Mushroom, Parmesan & Rocket

\$11

Lemon Butter Gnocchi

Pecorino, Pine Nuts, Golden Raisins & Rocket (n)

\$11

Tuna Ceviche

Ruby Grapefruit, Chilli, Coriander & Peanut Dressing (n)

\$12

Shanghai Duck Spring Rolls

Hoisin & Plum Sauce

\$11

Crispy Chicken Strips

Jalapeño Aioli

\$9

SHARE

Union Share Plate

Tuna Ceviche, Wagyu Beef Meatballs, Shanghai Duck Spring Rolls,
Pancetta Roulade & Crispy Chicken Strips (n)

\$36

GRILL

M.S.A.Rump

350g \$28

Eye Fillet

250g \$38

Angus Pure T-Bone

600g \$44

Porterhouse

350g \$33

Scotch Fillet

300g \$37 or 450g \$52

Paroo Kangaroo

280g \$28

Served with Fries **or** Mash Potato, Verde Salad & Red Wine Jus
American, Hot English or Dijon Mustard

Extra

Green Peppercorn Sauce, Swiss Brown Mushroom Gravy or Beef Gravy
\$2

MAIN

Chicken Roulade & Boudin Blanc

Chicken Roulade wrapped in Crispy Pancetta, House Made Chicken & Thyme
Sausage, Golden Fried Potato Galette, Kale, Garlic Aioli &
Roasted Chicken Jus
\$28

Confit Pork Belly (gf)

Crispy Pork Jowl, Braised French Lentils, Parsnip Cream, Brussels Sprouts,
Potato Crisps & Rosemary Jus
\$28

Sriracha Atlantic Salmon (gf)

Edamame Mash, Sugar Snap Peas, Pickled Ginger, Crispy Salmon Skin &
Honey Soy Glaze
\$29

Oven Roasted Free Range Chicken Risotto (gf)

Swiss Brown Mushrooms & Garden Peas in a White Wine Sauce with
Shaved Garana Padana Parmesan
\$26

Rosemary Lamb Gnocchi

Slow Cooked Tender Lamb Pieces with Fragrant Herb & Tomato Sauce
\$28

Side

Onion Rings (v) \$9

Mash Potato (gf)(v) \$8

Fries (v) \$9

Wedges (v) \$9

Steamed Seasonal Greens (gf)(v) \$8

Calabrese Salad (gf)(v) \$8

SALAD

Saffron Cous Cous (n)

Mango, Avocado, Baby Spinach, Cashew Nuts, Chilli Vinaigrette & Papadum
\$19 or with Grilled Chicken Breast \$22

Quinoa (gf)

Avocado, Black Beans, Apple, Sweetcorn, Radish, Olives, Queso Fresca &
Toasted Cumin Dressing
\$19 or with Grilled Chicken Breast \$22

Watermelon & Fetta (n)

Almonds, Rocket, Cracked Wheat, Mint & Honey Mustard Dressing
\$19 or with Chimmi Chunga Marinated Lamb \$22

PUB CLASSIC

Union Burger

Wagyu Beef (Medium), Smoked Bacon, Lettuce, Gruyère Cheese,
Tomato, Pickles & Fries
\$21

Creole Fire Burger

Spiced Chicken Breast, Swiss Cheese, Guacamole, Caramelised Onion,
Hot Chipotle Aioli & Fries
\$21

Twelve Hour Burger (n)

Slow Cooked Pulled Lamb, Capsicum Jam, Pickled Zucchini, Rocket,
Goats Cheese Aioli & Fries
\$21

Free Range Chicken or Beef

House Schnitzel

Market Salad, Fries & Lemon
\$21

Sauce: Green Peppercorn, Swiss Brown Mushroom, Gravy or Parmigiana
\$2

Bangers & Mash

Pork Cumberland Sausages with Mash Potatoes & Gravy
\$23

British Fish & Chips

Beer Battered or Crumbed Tommy Ruff Fillets
Market Salad, Fries, Tartare & Lemon
\$25

Salt & Pepper Baby Squid

Market Salad, Fries, Tartare & Lemon
\$23

Beef & Cashew Stir Fry (n)

Asian Vegetables, Garlic, Chilli & Coriander
\$21

PIZZA UNION



Pomodoro (v)

Roma Tomato, Fior de Latte, Parmesan & Basil
\$19

Funghi (v)

Mushroom, Thyme, Balsamic Onions, Goats Cheese & Watercress
\$21

Pancetta Specialty

Pancetta, Cherry Tomatoes, Goats Chevre & Bechamel Sauce
\$24

NYC

Hot Salami, Fior de Latte, Tomato Sofrito, Chilli & Basil
\$22

Genovaise (n)

Chicken, Basil Pesto, Mozzarella, Artichoke, Watercress & Pinenuts
\$22

Pot Belly (n)

Pork Belly, Spring Onions, Mozzarella, Bean Shoots, Coriander,
Crispy Shallots & Toasted Sesame Seeds
\$22

Amalfi

Prawns, Squid, White Anchovy, Tomato, Chilli, Black Olives, Capers &
Oregano
\$23

Spiced Lamb

Pulled Spiced Lamb, Sofrito, Caramelised Onions, Mozzarella, Garlic Aioli &
Pickled Cucumber
\$24

Our pizzas are made using authentic 'Caputo Flour 00' imported from Italy.
The best in the world. Right here.

PIZZA AVAILABLE

TAKEAWAY

(no takeaway for pizza specials)

SPARKLING WINE

	Glass	Bottle
NV The Lane 'Lois' Sparkling Blanc de Blancs Adelaide Hills	\$9.5	\$44
NV The Lane 'Lois' Sparkling Rosé Adelaide Hills	\$10	\$48
NV Bleasdale Sparkling Shiraz Langhorne Creek	\$9.5	\$44

CHAMPAGNE/FRENCH

NV Charles Pelletier Blanc de Blancs Burgundy, France		\$44
NV Mumm Cordon Rouge Brut Champagne, France		\$80
NV Mumm Brut Rosé Champagne, France		\$90
NV Billecart-Salmon Brut Champagne, France		\$100
NV Billecart-Salmon Brut Rosé Champagne, France		\$150
05 Louis Roederer Cristal Brut Reims, Champagne France		\$320

MOSCATO & ROSÉ

15 DogRidge Moscato McLaren Vale	\$8	\$38
15 Luna Rosa Rosé Central Ranges NSW	\$8	\$38
15 Rockford Alicante Bouchet Barossa Valley	\$10.5	\$50

wines and vintages are subject to change

RIESLING

	Glass	Bottle
15 Catlin 'Molly Mae' Riesling Clare Valley		\$40
15 Atlas Riesling Clare Valley	\$9.5	\$44
15 Rieslingfreak No.4 Riesling Eden Valley	\$9.5	\$44
15 Derwent Riesling Tasmania		\$48

SAUVIGNON BLANC & BLENDS

16 Mike Press Sauvignon Blanc Adelaide Hills		\$36
15 Ara Estate 'Working Lunch' Sauv. Blanc Marlborough, NZ	\$9	\$42
16 Sidewood Estate Sauvignon Blanc Adelaide Hills	\$9	\$42
13 Coates Semillon Sauvignon Blanc Adelaide Hills		\$48

WHITE VARIETALS

14 Redbank Fiano Mornington Peninsula, Victoria	\$8.5	\$40
14 Artigiano Grillo Italy		\$40

PINOT GRIS & GRIGIO

16 Tapestry Pinot Grigio Adelaide Hills	\$9	\$42
16 Lobethal Road Pinot Gris Adelaide Hills	\$9.5	\$44
15 Barringwood Pinot Gris Tasmania		\$58

CHARDONNAY

09 Mosquito Hill Chardonnay Mt Jaggard, Southern Fleurieu		\$42
15 Xanadu 'DJL' Chardonnay Margaret River	\$10	\$48
14 Ad Hoc Hen & Chicken Chardonnay Margaret River		\$45
12 Mount Lofty Ranges Chardonnay Adelaide Hills		\$50
14 Castelli Chardonnay Margaret River		\$56
13 Passing Clouds 'The Fools on the Hill' Chardonnay Macedon, Vic.		\$70

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PINOT NOIR

	Glass	Bottle
15 Tomich Hill Pinot Noir Adelaide Hills	\$9.5	\$44
15 Paringa Estate Peninsula Pinot Noir Mornington Peninsula		\$54
15 Ashton Hills Piccadilly Pinot Noir Adelaide Hills		\$65

RED VARIETALS & BLENDS

15 Main & Cherry Sangiovese Adelaide Hills	\$9.5	\$44
14 Hesketh Montepulciano Barossa Valley	\$9	\$42
15 Gibson Nero d'Avola Barossa Valley	\$9.5	\$44
15 Hither & Yon Tempranillo McLaren Vale	\$9.5	\$44
14 Rusden 'Driftsand' Grenache, Shiraz, Mataro Barossa	\$9.5	\$44
13 Kangarilla Road Primitivo McLaren Vale		\$46
14 Pertaringa Merlot Adelaide Hills		\$50

CABERNET & CABERNET BLENDS

13 Brands Laira 'Barrelman' Cabernet Sauvignon Coonawarra		\$38
14 Hollick 'The Bard' Cabernet Sauvignon Coonawarra		\$42
13 Bremerton 'Coulthard' Cabernet Sauvignon Langhorne Creek	\$10	\$48
12 Jim Brand 'Silent Partner' Cabernet Sauvignon Coonawarra		\$52
12 St Mary's 'House Block' Cabernet Sauvignon Limestone Coast		\$54
13 Cape Mentelle 'Trinders' Cabernet Merlot Margaret River		\$58
12 Majella Cabernet Sauvignon Coonawarra		\$60
13 Robert Oatley 'Finisterre' Cabernet Sauvignon Margaret River		\$68
10 The Lane '19th Meeting' Cabernet Sauvignon Adelaide Hills		\$80

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SHIRAZ & SHIRAZ BLENDS

	Glass	Bottle
14 Mike Press Shiraz Adelaide Hills		\$36
13 The Anarchist Shiraz Mt Benson		\$38
13 Atlas Shiraz Clare Valley	\$9.5	\$44
15 Glaetzer 'Wallace' Shiraz Grenache Barossa Valley		\$48
14 Torbreck 'Woodcutters' Shiraz Barossa Valley	\$10.5	\$50
12 Delas Freres 'Saint Esprit' Cotes-du-Rhone France		\$50
10 Solitaire Estate 'Pinnacle' Shiraz Adelaide Hills		\$52
13 Kilikanoon 'Covenant' Shiraz Clare Valley		\$60
14 Samuel's Gorge Shiraz McLaren Vale		\$70
13 Rockford 'Rod & Spur' Shiraz Cabernet Barossa Valley		\$80
12 Rockford 'Basket Press' Shiraz Barossa Valley		\$105

STICKIES & FORTIFIEDS

11 Torbreck 'The Bothie' Frontignac Barossa Valley (375ml)		\$32
07 McWilliams Limited Release Botrytis Semillon Regional (375ml)		\$36
NV Penfolds Club Port Barossa Valley	\$7	
NV Seppeltsfield DP38 Oloroso Sherry Rutherglen	\$10	
NV Seppeltsfield DP 57 Grand Tokay Rutherglen	\$10	
Turkey Flat Pedro Ximenez Sweet Sherry Barossa Valley	\$10	

COGNAC, BRANDY & LIQUEUR WHISKY

St Agnes XO 15 YO Brandy		\$12
Hennessey VSOP Cognac FR		\$13
Courvoisier VSOP Cognac FR		\$14
Hennessey XO Cognac FR		\$26
Wild Turkey American Honey Bourbon Whiskey Liqueur USA		\$11
Drambuie Honey Scotch Whisky Liqueur UK		\$11
Glayva Honey Scotch Whisky Liqueur UK		\$12

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COCKTAIL

Peach Bellini

Peach Liqueur & Peach Nectar topped with Fizz

\$15

Strawberry & Cucumber Martini

Hendricks Gin, Fresh Strawberries & Cucumber with a Lemon Twist

\$20

Passionfruit Collins

Tanqueray Gin, Passionfruit Monin, Fresh Lemon Juice & topped with Soda

\$19

Mojito

Pampero Anejo Rum with Fresh Lime, Mint & Sugar

\$20

Sweet Granada Fizz

Pomegranate & Elderflower Liqueurs, Fresh Lime Juice & Fizz

\$18

Tall Blackcurrant Margarita

Don Julio Blanco Tequila, Gomme Syrup, Black Currant & Fresh Lime Juice

Served Tall

\$19

Espresso Martini

Vanilla Infused Ketel One Vodka, Frangelico, Kahlua & Espresso

\$20

Venezuelan Highball

Pampero Anejo Rum, Cointreau, Antico Formula & Orange Bitters topped
with Ginger Beer

\$19

Coconut Water Colada

Coconut Infused Ketel One Vodka, Fresh Pineapple, Coconut Water & Lime

\$19

Apple Sour

Smirnoff Apple Vodka, Apple Pucker, Fresh Lime Juice, Bitters & Egg White

\$19

PITCHERS TO SHARE

Pimms Pitcher

Pimms, Tanqueray Gin, Strawberries, Cucumber, Mint &
Orange Slices Topped with Ginger Ale & Lemonade
\$35

Sangria Tinto

Red Wine, Pampero Rum, Brandy, Cointreau, Oranges, Lemon
& Cinnamon with Topped with Soda
\$32

Sangria Blanco

White Wine, Pampero Rum, Ketel One Vodka, Apples, Strawberries, Lemon &
Mint with Topped with Soda
\$32

SHOOTER

\$11

Chupacabra

Kraken Spiced Rum, Kahlua & Cherry Brandy

Little Red Riding Hood

White Sambucca, Tabasco, Vodka, Raspberry

Mad Monk

Yellow Chartreuse Lemon Juice & Bitters

Cherry Ripe

Chambord, Malibu & Dark Crème De Cacao

Dragonfly

Vanilla Vodka, Frangelico & Chambord

Warhead

Cranberry, Cassis, Sour Apple Schnapps, Lime

Green Fairy

Absinthe, Peach Schnapps & Midori

Illusion

Midori, Blue Curacao, Vodka