



BAR - RESTAURANT - BAR CUBA - GAMING - BEER GARDEN

- Serving quality seasonal produce -

OPEN

Monday to Friday

11am till Late

Saturday

11:30am till Late

Lunch & Dinner

- Please order and pay for meals at bar -

- Table service available in restaurant Friday & Saturday nights -

- American Express & Diners incur a 2.5% surcharge -



take-away available

(v) vegetarian

(g) gluten free

(n) contains nuts

- Please advise any specific allergy when ordering -

BREAD

Roasted Garlic Bread (v)
\$5.50

Tomato & Feta Bruschetta (v)
\$8

SMALL PLATE

Bulgarian Fetta Tart
Spinach, Caramelised Red Onion & Sweet Capsicum (v)

Tuna Ceviche
Squid Ink Tapioca & Puffed Wild Rice

Spicy Fried Duck Shanks
Chipotle

Crispy Potato Skins
Three Cheese & Chorizo Fondue

Chinese Spring Roll
Chicken & Vegetable with Honey Sesame Sauce

Jalapeño Poppers
Chilli, Cream Cheese & Lemon with Coriander Sauce (v)

Pancetta Roulade
Potato, Porcini Mushroom, Parmesan & Rocket (gf)

Crispy Chicken Strips
Lemon & Garlic Aioli

Onion Rings
Honey Mustard (v)

1 for \$10 / 2 for \$18 / 3 for \$26 / 4 for \$32 / 5 for \$40

SHARE PLATE

Roasted Garlic Bread, Tuna Ceviche, Chinese Spring Roll,
Pancetta Roulade & Crispy Chicken Strips
\$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
optional Green Peppercorn Sauce, Swiss Brown Mushroom Gravy or Beef Gravy
optional American, Hot English or Dijon Mustard*

MAIN

Honey & Fennel Glazed Chicken Breast

Parmesan Fried Polenta, Butter Glazed Carrots & Orange Segment Salad
\$28

Pulled & Crumbed Beef Short Rib

Fried Chat Potatoes, Vine Roasted Tomatoes, Baked Leek with Fetta,
Creamy Carrot & Cumin with Sticky Beef Glaze
\$29

Char Grilled Kessler Pork Cutlet

Bacon & Cabbage Mash Potato Slice, Garlic Greens, Oven Dried Pancetta
with Rosemary & Garlic Jus
\$28

Crispy Skinned Atlantic Salmon (n)

Potato & Leek Rosti, Cauliflower Cream, Broccolini, Flaked Almonds &
Cranberry Relish
\$29

Hand Made Gnocchi (v)

Swiss Brown Mushrooms, Fields Mushrooms, Baby Spinach, Thyme,
Porcini Cream Sauce & Blue Cheese Crumble
\$26

Side

Onion Rings (v) \$10 Mash Potato (gf)(v) \$8 Fries (v) \$9 Wedges (v) \$9
Steamed Seasonal Greens (gf)(v) \$8 Calabrese Salad (gf)(v) \$8

SUPER FOOD SALAD

Chicken & Freekeh

Pomegranate, Mint, Coriander, Parsley, Spring Onion, Cucumber, Rocket,
Bulgarian Fetta with Sweet & Sour Vinaigrette
\$20

Marinated Lamb & Kale (g)

Puy Lentils, Baby Spinach, Pickled Red Onion, Spiced Pumpkin Seeds &
Lemon Tahini Dressing
\$21

Quinoa, Goji Berries & Roasted Cashew (g)(n)(v)

Orange Segments, Celery, Cucumber, Radish, Spanish Onion, Grated Beetroot &
Spiced Vinaigrette
\$19

PUB CLASSIC

Union Burger

Smoked Bacon, Lettuce, Gruyère Cheese, Tomato, Pickles & Fries
\$21

Creole Fire Burger

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

Twelve Hour Burger (n)

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

Chicken or Beef Schnitzel

Market Salad, Fries & Lemon
Sauces: Green Peppercorn, Swiss Brown Mushroom, Gravy or Parmigiana
\$23

Old English Pork Sausages

Mash Potato & Gravy
\$23

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

Pomodoro (v)

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

Funghi (v)

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

The House

Pancetta, Cherry Tomatoes, Goats Chevre & Bechamel Sauce
\$22

NYC

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

Genovaise (n)

Chicken, Basil Pesto, Mozzarella, Artichoke, Watercress & Pinenuts
\$21

Old Major (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

Jammer Lammy

Pulled Spiced Lamb, Sofrito, Caramelised Onions, Mozzarella, Garlic Aioli &
Pickled Cucumber
\$23

*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 Round Two Blanc de Blancs by Kim Teusner Barossa Valley	\$8.5	\$40
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
NV Holm Oak Pinot Chardonnay Tasmania		\$58

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 Rosé Champagne, France		\$150
05 Louis Roederer Cristal Brut Reims, Champagne France		\$320
03 Dom Pérignon Brut Champagne, France		\$340
04 Dom Pérignon Brut Champagne, France		\$340

RIESLING

17 Jim Barry Watervale Riesling Clare Valley	\$9.5	\$44
18 Tomfoolery 'Cut & Run' Riesling Eden Valley	\$9.5	\$44
17 Sons of Eden 'Freya Riesling' Eden Valley		\$50

SAUVIGNON BLANC & BLENDS

17 Mike Press Sauvignon Blanc Adelaide Hills		\$36
16 Pikarua Sauvignon Blanc Marlborough, NZ	\$9	\$42
17 Sidewood Estate Sauvignon Blanc Adelaide Hills	\$9	\$42
17 Deviation Road Sauvignon Blanc Adelaide Hills		\$50

PINOT GRIS & GRIGIO & AROMATIC WHITES

	Glass	Bottle
15 Redbank Fiano Mornington Peninsula, Victoria	\$8.5	\$40
16 Hentley Farm 'Poppy' Field Blend Barossa Valley	\$9	\$42
17 Lobethal Road Pinot Gris Adelaide Hills	\$9.5	\$44
17 Heirloom Pinot Grigio Adelaide Hills		\$48

CHARDONNAY

17 West Cape Howe 'Old School' Chardonnay Great Southern, WA	\$9	\$45
17 Anderson Hill Chardonnay Adelaide Hills	\$9.5	\$44
17 Alainn Fion Chardonnay Adelaide Hills		\$52
15 Paringa Estate 'Peninsula' Chardonnay Mornington Peninsula		\$54
15 Barratt Piccadilly Valley Chardonnay Adelaide Hills		\$60

MOSCATO & ROSÉ

17 Hesketh Moscato Adelaide Hills	\$8	\$38
17 Luna Rosa Rosé Central Ranges NSW	\$8	\$38
18 Charles Melton Rosé Barossa Valley	\$9.5	\$44
17 Rockford Alicante Bouchet Barossa Valley	\$10.5	\$50

PINOT NOIR

17 Riposte 'The Dagger' Pinot Noir Adelaide Hills	\$9.5	\$44
16 Paringa Estate 'Peninsula' Pinot Noir Mornington Peninsula		\$58
17 Lethbridge 'Menage a Noir' Pinot Noir Geelong		\$65

RED VARIETALS & BLENDS

	Glass	Bottle
15 Tempus Two 'Silver Series' Merlot Hunter Valley, NSW		\$38
14 Sevenhill 'Inigo' Barbera Clare Valley		\$42
17 Alpha Box & Dice 'Tarot' Grenache McLaren Vale	\$9	\$42
17 Hither & Yon Nero d'Avola McLaren Vale	\$9.5	\$44
17 Tomfoolery 'Burla Negra' Tempranillo Barossa Valley	\$9.5	\$44
17 Alainn Fion Grenache Barossa Valley		\$52
16 Rockford 'Frugal Farmer' Grenache, Mataro Blend Barossa		\$54

CABERNET SAUVIGNON

13 Brands Laira 'Barrelman' Cabernet Sauvignon Coonawarra		\$38
14 Hollick 'The Bard' Cabernet Sauvignon Coonawarra		\$42
15 Bremerton 'Coulthard' Cabernet Sauvignon Langhorne Creek	\$10	\$48
13 Jim Brand 'Silent Partner' Cabernet Sauvignon Coonawarra		\$52
13 St Mary's 'House Block' Cabernet Sauvignon Limestone Coast		\$54
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

SHIRAZ & SHIRAZ BLENDS

15 Mike Press Shiraz Adelaide Hills		\$36
15 The Anarchist Shiraz Mt Benson		\$38
15 O'Leary Walker Shiraz Clare Valley	\$10	\$46
16 Torbreck 'Woodcutters' Shiraz Barossa Valley	\$10.5	\$50
16 Hentley Farm 'Villain & Vixen' Shiraz Barossa Valley		\$52
16 Teusner 'Bilmore' Shiraz Barossa Valley		\$55
14 Kilikanoon 'Covenant' Shiraz Clare Valley		\$60
16 Samuel's Gorge Shiraz McLaren Vale		\$70
14 Rockford 'Basket Press' Shiraz Barossa Valley		\$105
15 Charles Melton 'Voices of Angels' Shiraz Barossa Valley		\$110

PITCHERS TO SHARE

Pimms Pitcher

Pimms, Tanqueray Gin, Strawberries, Cucumber, Mint & Orange Slices Topped with Ginger Ale & Lemonade
\$30

Sangria Tinto

Red Wine, Pampero Rum, Brandy, Cointreau, Oranges, Lemon & Cinnamon with Topped with Soda
\$28

Sangria Blanco

White Wine, Pampero Rum, Ketel One Vodka, Apples, Strawberries, Lemon & Mint with Topped with Soda
\$28

COCKTAILS

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

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
\$19

Espresso Martini

Vanilla Infused Ketel One Vodka, Frangelico, Kahlua & Espresso
\$20

Coconut Water Colada

Coconut Infused Ketel One Vodka, Fresh Pineapple, Coconut Water & Lime
\$19