



**BAR - RESTAURANT - BAR CUBA FUNCTION ROOM -
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

(gf) gluten free

(n) contains nuts

- Please advise any specific allergy when ordering -

FOR THE TABLE

Roasted Garlic Bread (v)

\$7.50

Bulgarian Fetta Tart (v)

Spinach, Caramelised Red Onion & Sweet Capsicum

\$9

Mini Fish Taco's

Crumbed S.A. Garfish, Lime & Avocado Salsa with Chipotle Aioli

\$12

Tea Smoked Duck Breast

Tapioca Crisps & Asian Style Dressing

\$12

Crispy Potato Skins

Three Cheese & Chorizo Fondue

\$11

House Made Spring Rolls (n)

Chicken, Vegetables & Honey Sesame Sauce

\$10

Jalapeño Poppers (v)

Chilli, Cream Cheese, Lemon & Coriander

\$10

Pan Fried Haloumi (v)(n)

Chargrilled Bread & Harissa Yogurt

\$11

Crispy Chicken Strips

Lemon & Garlic Aioli

\$9.50

Onion Rings (v)

Honey Mustard

\$9

SHARE PLATE

Garlic Bread, Mini Fish Taco's, Jalapeño Poppers, Crispy Chicken Strips & House Made Spring Rolls

\$36 for 2 to 4 people

CHOPHOUSE

Angus Pure Rump

350g \$29

YG Eye Fillet

250g \$39

Angus Pure T-Bone

600g \$48

Grass Fed Porterhouse

300g \$32

Grass Fed Scotch Fillet

350g \$38 / 500g \$55

Paroo Kangaroo

280g \$29

Served with **Fries** or **Mash Potato**, House Salad & Red Wine Jus
optional Beef Gravy, Green Peppercorn Sauce, Swiss Brown Mushroom Gravy
optional American, Hot English, Dijon Mustard

MAIN

Slow Roasted Lamb

Potato Pavé, Crispy Coated Herb Butter, Chargrilled Asparagus,
Rosemary & Garlic Lamb Jus
\$32

Chargrilled Smoked Kassler Pork Chop (gf)

Fried Chorizo, Crispy Pancetta Lardons, Parsley Pommes Purée,
Caramelised Pearl Onions, Sugar Snap Peas & Tarragon Cream
\$30

Crispy Skinned Barramundi Fillet (gf)

Turmeric & Tomato Potatoes, Spiced Rasam Broth, Chargrilled Lemon,
Coriander & Micro Herb Salad
\$32

Balsamic Marinated Tofu (v)

Baked Eggplant, Pan Fried Gnocchi, Vine Ripe Tomatoes, Crispy Basil Leaves,
Parmesan Crisps, Lemon Scented Olive Oil
\$27

Oven Roasted *Free Range* Chicken Breast

Zucchini & Bacon Slice, Parsnip Cream, Onion Cups, Crispy Kale &
Liquorice Jus
\$30

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

SUPER FOOD SALAD

Chicken & Freekeh

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

\$21

Marinated Lamb & Kale (gf)

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

\$22

Quinoa, Goji Berries & Roasted Cashew (gf)(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

Char Grilled Porterhouse Burger

Bacon, Swiss Cheese, Caramelised Onions, Rocket & Garlic Aioli

\$24

Chicken or Beef Schnitzel

Market Salad, Fries & Lemon

Sauces: Green Peppercorn, Swiss Brown Mushroom, Gravy or Parmigiana

\$24

Old English Pork Sausages

Mash Potato & Gravy

\$24

Fish & Chips

Ale Battered or *Crumbed* Fresh South Australian Garfish Fillets

House Salad, Fries, Tartare & Lemon

\$26

Salt & Pepper Squid

House 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 The Lane 'Lois' Sparkling Blanc de Blancs Adelaide Hills	\$9.5	\$44
NV The Lane 'Lois' Sparkling Rosé Adelaide Hills	\$10	\$46
NV Bleasdale Sparkling Shiraz Langhorne Creek	\$10	\$46

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

RIESLING

18 Tomfoolery 'Cut & Run' Riesling Eden Valley	\$9.5	\$44
18 Jim Barry Watervale Riesling Clare Valley	\$10	\$46
18 KT '5452' Riesling Eden Valley		\$50

SAUVIGNON BLANC & BLENDS

18 Mike Press Sauvignon Blanc Adelaide Hills		\$38
18 Pikorua Sauvignon Blanc Marlborough, NZ	\$9	\$42
18 Sidewood Estate Sauvignon Blanc Adelaide Hills	\$9.5	\$44
18 Deviation Road Sauvignon Blanc Adelaide Hills		\$50

PINOT GRIS, GRIGIO & AROMATIC WHITES

	Glass	Bottle
17 Cantina Tollo 'Rocca Ventosa' Pinot Grigio Abruzzo, Italy		\$38
17 Hentley Farm 'Poppy' Field Blend Barossa Valley	\$9.5	\$44
18 Lobethal Road Pinot Gris Adelaide Hills	\$9.5	\$44
18 Tagai 'Karta' Pinot Gris Kangaroo Island	\$9.5	\$44

CHARDONNAY

17 Tomich 'Woodside' Chardonnay Adelaide Hills	\$9.5	\$44
16 Robert Oatley 'Signature' Chardonnay Margaret River	\$10	\$46
15 Paringa Estate 'Peninsula' Chardonnay Mornington Peninsula		\$54
15 Barratt Piccadilly Valley Chardonnay Adelaide Hills		\$60

MOSCATO & ROSÉ

18 Hesketh Moscato Adelaide Hills	\$8.5	\$40
18 Luna Rosa Rosé Central Ranges NSW	\$8.5	\$40
18 Rockford Alicante Bouchet Barossa Valley	\$11	\$50

PINOT NOIR

18 Riposte 'The Dagger' Pinot Noir Adelaide Hills	\$9.5	\$44
17 Tomich 'Woodside' Pinot Noir Adelaide Hills		\$46
18 Banks Road 'Yarram Creek' Pinot Noir Bellarine, Victoria		\$55
18 Paringa Estate 'Peninsula' Pinot Noir Mornington Peninsula		\$58

RED VARIETALS & BLENDS

	Glass	Bottle
18 Angoves 'Family Crest' Grenache, Shiraz, Mourvedre McLaren	\$9	\$42
18 St John's Road 'The Resilient' Grenache Barossa Valley	\$9.5	\$44
18 Running with the Bulls Tempranillo Barossa Valley	\$10	\$46
18 Hither & Yon Nero d'Avola McLaren Vale		\$48
17 Alainn Fion Grenache Barossa Valley		\$52
17 Rockford 'Frugal Farmer' Grenache, Mataro Blend Barossa		\$60
17 Coriole Barbera McLaren Vale		\$64
15 Travis Earth Mataro, Shiraz Barossa Valley		\$75

CABERNET SAUVIGNON

14 Brands Laira 'Barrelman' Cabernet Sauvignon Coonawarra		\$38
16 Hollick 'The Bard' Cabernet Sauvignon Coonawarra		\$42
16 Bremerton 'Coulthard' Cabernet Sauvignon Langhorne Creek	\$10	\$46
13 Jim Brand 'Silent Partner' Cabernet Sauvignon Coonawarra		\$60
13 St Mary's 'House Block' Cabernet Sauvignon Limestone Coast		\$62
12 Majella Cabernet Sauvignon Coonawarra		\$70
14 St Hugo Cabernet Sauvignon Barossa Valley/Coonawarra		\$80

SHIRAZ & SHIRAZ BLENDS

16 Mike Press Shiraz Adelaide Hills		\$38
13 The Anarchist Shiraz Mt Benson		\$40
16 Maxwell 'Silver Hammer' Shiraz McLaren Vale		\$46
18 Hentley Farm 'Villain & Vixen' Shiraz Barossa Valley		\$48
17 Zerella 'Workhorse' Shiraz McLaren Vale	\$10.5	\$50
17 Teusner 'Bilmore' Shiraz Barossa Valley	\$10.5	\$50
16 Kilikanoon 'Covenant' Shiraz Clare Valley		\$70
17 Samuel's Gorge Shiraz McLaren Vale		\$75
15 Rockford 'Basket Press' Shiraz Barossa Valley		\$115
15 Charles Melton 'Voices of Angels' Shiraz Barossa Valley		\$115

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