

ANTIPASTI, SHARING & SIDES

	\$8
House Baked Focaccia V <i>Garlic and herb oil, parmesan</i>	
House Baked Focaccia V <i>Cherry tomato, black olive, vincotto</i>	\$12
Burrata V <i>Wood-roasted peppers, grilled sourdough</i>	\$17
Zucchini Fritti V <i>Crisp fried zucchini flowers, dill yoghurt</i>	\$17
Calamari GF <i>Chilli, lemon, parsley, lemon mayonnaise</i>	\$17
Polpette <i>Pork and veal meatballs, rich tomato sauce, house-baked focaccia</i>	\$15
Grilled Lamb Skewers <i>Cumin, fennel tops, minted labne, house baked focaccia</i>	\$19
Fries V <i>Parmesan, herbed salt</i>	\$7
Sweet Potato Fries V GF <i>Aioli</i>	\$9
Mixed Leaf Salad V GF <i>Cherry tomato, cucumber, red onion, red wine vinaigrette</i>	\$8
Pear & Rocket Salad V GF <i>Shaved parmesan, balsamic, extra virgin olive oil</i>	\$9
Green Beans V GF <i>Tomato, black olive</i>	\$9

V=VEGETARIAN

GF=GLUTEN FREE

SALAD

Caprese V GF <i>Tomato, fresh basil, buffalo mozzarella, extra virgin olive oil</i>	\$17
Char-grilled Broccoli V <i>Chilli, capers, egg, parsley, mint, almonds, currants, croutons</i>	\$18
Prosciutto & Fig GF <i>Autumn leaves, fresh ricotta, fennel, orange, walnuts, balsamic dressing</i>	\$20
Tuna Panzanella <i>Ruby tuna, truss tomato, cucumber, croutons, red onion, basil, capers, red wine vinaigrette</i>	\$21
Caesar Salad <i>Cos lettuce, bacon, croutons, anchovies, parmesan</i>	\$16

PASTA & RISOTTO

Penne Primavera V <i>Broad beans, peas, broccolini, fresh ricotta, extra virgin olive oil, preserved lemon</i>	\$17
Linguine Aglio E Olio <i>King prawns, chilli, garlic, cherry tomato, white wine, extra virgin olive oil, rocket, lemon</i>	\$24
Gnocchi Romaine <i>Baked semolina gnocchi, smoked pancetta, garlicky tomato, taleggio</i>	\$19
Casarecce Stracotto <i>Bolognese-style slow cooked beef brisket ragu</i>	\$18
Risotto Salsicce <i>Red wine risotto, pork & fennel sausage, thyme, spring onion, fontina cheese, crushed walnuts</i>	\$22

V=VEGETARIAN

GF=GLUTEN FREE

UNION PLACE HOTEL

MONDAY-THURSDAY

11:30am-3pm & 5:30pm-9pm

FRIDAY-SUNDAY

11:30am-9pm

BURGERS & SANDWICHES

Godmother <i>Portobello mushroom, provolone, mozzarella, roasted bell pepper, leaves, onion, pesto mayonnaise, chips</i>	\$18
Godfather <i>All-beef patty, provolone, mozzarella, roasted bell pepper, leaves, onion, pesto mayonnaise, chips</i>	\$20
Parmy <i>Crumbed chicken breast, streaky bacon, Napolitana sauce, mozzarella, leaves, mayonnaise, chips</i>	\$19
Classic <i>All-beef patty, American cheese, leaves, tomato, pickles, onion, burger sauce, chips</i>	\$18
Poached Chicken Sandwich <i>Preserved lemon, walnut, basil mayonnaise, rocket, toasted sour-dough tin loaf, sweet potato fries</i>	\$17
Steak Sandwich <i>Grilled scotch fillet, pickled celery, watercress, fried egg, crisp onion, black pepper & mustard mayonnaise, toasted sour-dough tin loaf, sweet potato fries</i>	\$22

SCHNITZEL & SCALLOPINI

Served with buttered potato & vegetables

	Chicken	Veal
Schnitzel <i>Herb & parmesan crusted</i>	\$19	\$23
Parmigiana <i>Herb & parmesan crumbed schnitzel, Napolitana sauce, melted mozzarella</i>	\$23	\$27
Peppercorn <i>Pan-fried escallop, pink cream, peppercorn sauce</i>	\$23	\$32
Funghi <i>Pan-fried escallop, mushroom, parsley, white wine cream sauce</i>	\$23	\$32

V=VEGETARIAN

GF=GLUTEN FREE

MAINS

Eggplant Parmigiana V	\$19
<i>Crisp fried eggplant baked in rich tomato sauce & mozzarella, radicchio and witlof salad</i>	
Barramundi Al Forno GF	\$32
<i>Baked barramundi, pancetta, kipfler potato, red onion, chestnut mushroom, rosemary, olive oil, lemon</i>	
Salmon Salmoriglio GF	\$30
<i>Grilled fennel, truss cherry tomato, garlic, lemon, parsley, oregano, extra virgin olive oil</i>	
Slow Roasted Lamb Shank	\$28
<i>Red wine, tomato, buttered beans, cheesy polenta</i>	
250G Grain-Fed Rump Riverine MBS2+	\$22
<i>Chips, mixed leaf salad</i>	
250g Sirloin Riverine MBS2+	\$32
<i>Cherry tomato, rocket, pecorino, red wine jus</i>	
500G Bistecca Fiorentina Nolan T-Bone Gympie QLD Tender-Stretched	\$48
<i>Rosemary potato, watercress, red wine sauce</i>	

SAUCES

Dianne	\$2
Pepper	\$2
Mushroom	\$2
Red Wine Jus	\$2

WINE

RED

	150ml	250ml	Bottle
Tatachilla Shiraz Cabernet <i>McLaren Vale SA</i>	\$7	\$10	\$30
Knappstein 'Beaumont' Cabernet Merlot <i>Clare Valley SA</i>	\$9	\$13	\$35
St Hallett 'Black Clay' Shiraz <i>Barossa Valley SA</i>	\$10	\$14	\$40
Petaluma Cabernet Sauvignon <i>Coonawarra SA</i>	\$9	\$13	\$40
Grant Burge 'Benchmark' Merlot <i>Barossa Valley SA</i>	\$9	\$12	\$34
Stonier Pinot Noir <i>Mornington Peninsula VIC</i>	\$10	\$13	\$40
Canti DOCG Babera d'asti <i>Veneto Italy</i>	\$11	\$16	\$47
Calabria Nero D'Avola <i>South Eastern Australia</i>	\$9	\$13	\$36
Calabria Aglianico <i>South Eastern Australia</i>	\$9	\$13	\$36

V=VEGETARIAN

GF=GLUTEN FREE

WINE

WHITE

	150ml	250ml	Bottle
Tatachilla Chardonnay <i>McLaren Vale SA</i>	\$7	\$10	\$30
Knappstein 'Beaumont' Chardonnay <i>Clare Valley SA</i>	\$8	\$11	\$35
Petaluma Sauvignon Blanc <i>Adelaide Hills SA</i>	\$10	\$14	\$40
Canti Pinot Grigio <i>Veneto, Italy</i>	\$10	\$14	\$40
Dusky Sounds Pinot Gris <i>Marlborough NZ</i>	\$9	\$13	\$38
St Hallett Riesling <i>Eden Valley SA</i>	\$11	\$16	\$46
Calabria Pinot Blanco <i>South Eastern Australia</i>	\$9	\$13	\$38
Riddle Moscato <i>South Eastern Australia</i>	\$8	\$11	\$35

SPARKLING

	150ml	Bottle
Tatachilla Brut NV <i>McLaren Vale SA</i>	\$7	\$28
Bridgewater Mill Pinot Noir Chardonnay <i>Adelaide Hills SA</i>	\$10	\$40
Canti Prosecco <i>Veneto, Italy</i>	\$8	\$35

PREMIUM WINE ON TAP

	150ml	250ml	500ml Carafe
Mudhouse Sauvignon Blanc <i>Marlborough NZ</i>	\$9	\$13	\$24
Days of Rose' Rose' <i>South Eastern Australia</i>	\$9	\$13	\$24

PIZZA

Available in **Thin** or **Pan** pizza

PAN

		Cheese*
13"	\$25	\$22

THIN

13"	\$19	\$17
16"	\$25	\$22
18"	\$35	\$30

Cheese* V

Tomato base, fresh mozzarella, basil

Vegan VEGAN

Cauliflower puree base, cherry tomato, artichoke, green olive, capers, torn rocket, extra virgin olive oil

Mushroom V

Tomato base, fresh mozzarella, porcini mushroom, field mushroom, pecorino, parsley

Napolitano

Tomato base, fresh mozzarella, anchovy, black olive, basil

Putanesca

Tomato base, fresh mozzarella, anchovy, marinated artichokes, capers

Prawn

Tomato base, fresh mozzarella, garlic prawn, red onion, capsicum

Italian Sausage

Tomato base, fresh mozzarella, pork & fennel sausage, zucchini, red onion, basil

Meatlovers

Tomato base, fresh mozzarella, double smoked ham, maple bacon, pepperoni, pork & fennel sausage, marinated beef rump

Hawaiian

Tomato base, fresh mozzarella, double smoked ham, pineapple

Capriciosa

Tomato base, fresh mozzarella, ham, mushroom, olives, marinated artichoke

Pepperoni

Tomato base, fresh mozzarella, hot pepperoni, mushroom, black olive

Supreme

Tomato base, fresh mozzarella, capsicum, red onion, mushroom, ham, hot pepperoni

V=VEGETARIAN

GF=GLUTEN FREE

DESSERT

Gelato	\$9
<i>Three scoops of today's flavours</i>	
Nutella Pizza	\$14
<i>Strawberries, toasted coconut flakes, vanilla bean ice cream</i>	
Hi-Bake Apple Pie	\$11
<i>Caramel ice cream</i>	

KIDS

With an activity pack and ice-cream Dixie cup

Beef Lasagne	\$12
Cheeseburger & chips	\$12
Crispy chicken fingers & chips	\$12
Ham & cheese pizza	\$12
Penne with butter and cheese	\$12

COCKTAILS

Aperol Spritz	\$13
<i>Aperol, Canti Prosecco, soda</i>	
Pineapple Paloma	\$18
<i>Espolon tequila, pineapple, pomegranate, soda</i>	
Appletini	\$18
<i>Grey Goose vodka, Pomme Verte, cloudy apple juice, maple syrup, lime</i>	
Caipirinha	\$18
<i>Cachaca rum, sugar, lime</i>	
Tommy's Margarita	\$18
<i>El Jimador tequila, Cointreau, agave, lime</i>	
Aperol Gin Sour	\$18
<i>Aviation gin, Aperol, agave, lemon</i>	

COCKTAILS ON TAP

Espresso Martini	\$16
<i>Roasted cold-drip coffee, distilled grain vodka, crème de cacao</i>	
Pimms	\$14
<i>Pimms, lemonade, ginger ale, lime, cucumber, strawberry, orange, mint</i>	

V=VEGETARIAN

GF=GLUTEN FREE