Food Menu

ANTIPASTI, SHARING & SIDES

	MEMBER	NON- MEMBER
HOUSE-BAKED FOCACCIA () Garlic and herb oil, parmesan	\$10	\$11
HOUSE-BAKED FOCACCIA 💿 Cherry tomatoes, black olives, vincotto	\$13	\$14
BURRATA 🔍 🎯 🖮 Caramelised peaches, pesto, pecan, ciabatta, extra virgin olive oil	\$24	\$25
ANTIPASTI SHARE BOARD Melon wrapped with prosciutto, sopressa, house-made dip, pickled cucumber, ciabatta, marinated mixed olives	\$36	\$38
CHEESE SHARE BOARD Assorted Australian and imported cheeses, pickles, quince paste, grapes, lavosh	\$34	\$36
CRUNCHY POLENTA & PECORINO BITES (V) Black truffle mayonnaise	\$18	\$19
CALAMARI @ Rocket, fried garlic, radicchio, lime aioli	\$20	\$21
POLPETTE Pork and veal meatballs, rich tomato sauce, house-baked focaccia	\$19	\$20
GRILLED LAMB SKEWERS O Cumin, fennel tops, minted labneh, house-baked focaccia	\$24	\$25
FRIES ③ @ Parmesan, herbed salt	\$9	\$10
MIXED LEAF SALAD @ @ Cherry tomatoes, cucumber, red onion, red wine vinaigrette	\$9	\$10
PEAR & ROCKET SALAD () (e) (e) Shaved parmesan, walnuts, balsamic, extra virgin olive oil	\$11	\$12
SEASONAL VEGETABLES @ @ Today's vegetables tossed in butter, oil and herbs	\$9	\$10
BUTTERY MASH ⑦ Creamy mash potato, lots of butter	\$9	\$10

SALADS

	MEMBER	NON- MEMBER
CAPRESE 🛇 🐵 Tomatoes, fresh basil, buffalo mozzarella, extra virgin olive oil	\$21	\$23
ZUCCHINI & RICOTTA () @ @ Purple chard, soy bean, pistachio nuts, puffed sesame rice, seasonal herbs, lemon dressing	\$21	\$23
CLASSIC CAESAR 🥯 Cos lettuce, bacon, croutons, anchovies, poached egg, parmesan	\$22	\$24
GRILLED LAMB & HARISSA SPICED EGGPLANT Baby spinach, red onion, mint, parsley, dried figs, fried capers, dill yoghurt	\$27	\$29
ADD GRILLED CHICKEN - \$7		

ADD GRILLED SALMON - \$7 ADD GRILLED PRAWNS - \$9 ADD GRILLED LAMB SKEWER - \$4

PASTA & RISOTTO

	MEMBER	NON- MEMBER
BUFFALO RAVIOLI 🕥 🐵 Creamed zucchini, ricotta, hazelnut crumb	\$25	\$27
SWEET POTATO GNOCCHI 📎 🐵 Browned butter, parsley, grilled corn ribs, pine nuts, parmesan	\$25	\$27
BROCCOLINI RISOTTO 🛇 @ Spinach, walnuts, taleggio, pea tendril, lemon dressing	\$25	\$27
CHILLI PRAWN LINGUINE Lemon, rocket, cherry tomatoes	\$28	\$30
LAMB CALAMARATA Slow cooked ragu, spinach, mint, parmesan, herb crumb, chilli oil	\$27	\$29

GLUTEN FREE PASTA AVAILABLE

BURGERS & SANDWICHES

ALL OF OUR BURGERS AND SANDWICHES ARE SERVED WITH CHIPS GLUTEN FREE BUNS - \$3	MEMBER	NON- MEMBER
VEGAN ⁽⁶⁶⁾ Pumpkin and chickpea patty, kale, tomato, red onion, vegan cheese, vegan aioli	\$23	\$25
PARMY Crumbed chicken breast, streaky bacon, Napolitana sauce, mozzarella, leaves, mayonnaise	\$25	\$27
GRILLED CHICKEN Lettuce, tomato, provolone, avocado, chipotle mayonnaise	\$25	\$27
CLASSIC All-beef patty, American cheese, leaves, tomato, pickles, onion, burger sauce	\$24	\$26
POACHED CHICKEN SANDWICH Preserved lemon, walnuts, tomato, rocket, basil mayonnaise, toasted sourdough tin loaf	\$23	\$25
STEAK SANDWICH Grilled scotch fillet, pickles, tomato relish, fried egg, fried onion, dill and seeded mustard mayonnaise, toasted sourdough tin loaf	\$27	\$29

SCHNITZEL & SCALLOPINI

	MEMBER	NON- MEMBER
SCHNITZEL (CHICKEN / VEAL) Herb and parmesan crumbed schnitzel, served with chips and salad or mash and seasonal vegetables	\$24/\$34	\$26/\$36
PARMIGIANA (CHICKEN / VEAL) Herb and parmesan crumbed schnitzel, Napolitana sauce, melted mozzarella, served with chips and salad or mash and seasonal vegetables	\$29/\$36	\$31/\$38
PINK PEPPERCORN (CHICKEN / VEAL) Pan-fried escallop, onion, garlic, white wine, cream, served with buttered potatoes and seasonal vegetables.	\$29/\$36	\$31/\$38
MARSALA (CHICKEN / VEAL) Pan-fried escallop, mushroom, parsley, marsala cream sauce, served with buttered potatoes and seasonal vegetables	\$29/\$36	\$31/\$38

UNION PLACE

🐵 GLUTEN FREE OPTION 📴 GLUTEN FRIENDLY | 🕐 VEGETARIAN | 🕫 VEGAN | 🔿 CONTAINS NUTS

Food Menu

MAINS

	MEMBER	NON- MEMBER
CRISPY SKIN BARRAMUNDI ⁽⁶⁾ Corn puree, grilled asparagus, fried rosemary and garlic potato, chive oil, lemon	\$34	\$36
CRISPY SKIN SALMON (***) Smoked eggplant puree, sweet potato fondant, broccoli, roasted capsicum dressing	\$34	\$36
SPINACH & RICOTTA CHICKEN . Roast mushroom, carrot, broccolini, grilled polenta, red wine jus	\$30	\$32
SLOW ROASTED LAMB SHANK Braised in tomato sauce, cheesy polenta, charred cavolo nero, feta and oregano dressing	\$35	\$37
250GM GRAIN-FED RUMP Riverine MSA. Served with chips and salad or mash and seasonal vegetables	\$32	\$34
250GM SIRLOIN Riverine MSA. Served with cherry tomatoes, rocket, pecorino, red wine jus	\$43	\$45
450GM BISTECCA FIORENTINA Nolan T-Bone Gympie QLD tender-stretched. Served with rosemary potatoes, watercress, red wine jus	\$53	\$55

1.2KG PINNACLE TOMAHAWK Riverina MBS2+. Serves 2-3 people, cooked medium. Please	MEMBER	NON- MEMBER
allow 30mins cooking time. Served with café de Paris butter, red wine jus and three sides: seasoned French fries, cos salad and roasted broccoli tossed in olive oil	\$168	\$172

SAUCES

All of our sauces are gluten friendly.

GRAVY, DIANE, PEPPER, MUSHROOM, RED WINE JUS

\$3

KIDS

ALL KIDS MEALS COME WITH AN ACTIVITY PACK AND ICE CREAM 12 YEARS OF AGE AND UNDER ONLY

	MEMBER	NON- MEMBER
BEEF LASAGNE Served with carrot and cucumber sticks, cherry tomatoes	\$13	\$14
CHEESEBURGER Served with chips, carrot and cucumber sticks, cherry tomatoes	\$13	\$14
MINI CHICKEN SCHNITZEL Served with chips, carrot and cucumber sticks, cherry tomatoes	\$13	\$14
GRILLED CHICKEN Served with mash potato, little trees	\$13	\$14
MINUTE STEAK Served with mash potato, little trees	\$13	\$14
HAM & CHEESE PIZZA	\$13	\$14
PENNE WITH BUTTER & CHEESE 🕑	\$13	\$14

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PIZZAS			
MARGHERITA 🕐 Tomato base, fresh mozzarella, basil	мемвек мон- мемвек мемвек 13" \$19/\$20 16" \$24/\$26 18" \$32/\$34		
	13" \$25/\$27 16" \$30/\$32 18" \$43/\$45		
VEGAN ⁽⁶⁾ Tomato base, vegan mozzarella, mushroo	om, red onion, cherry tomato, olive, rocket		
ROAST VEGETABLE @ @ Beetroot puree base, roast pumpkin and cashew mayonnaise, basil	cauliflower, zucchini, red onion,		
MUSHROOM (V) Tomato base, fresh mozzarella, porcini m	nushrooms, field mushrooms, pecorino, parsley		
SPICY SOPRESSA Tomato base, fresh mozzarella, red onion	ı, fresh jalapeno, sopressa		
PRAWN Tomato base, fresh mozzarella, garlic pra	awns, rocket, red onion, capsicum		
BBQ CHICKEN RANCH Smoky tomato BBQ base, fresh mozzarel maple smoked bacon, red onion, capsicu			
ITALIAN SAUSAGE Tomato base, fresh mozzarella, pork and	fennel sausage, zucchini, red onion, basil		
MEAT LOVERS Tomato base, fresh mozzarella, double sr pork and fennel sausage, marinated bee	moked ham, maple bacon, hot pepperoni, f rump		
HAWAIIAN Tomato base, fresh mozzarella, double sr	moked ham, pineapple		
CAPRICCIOSA Tomato base, fresh mozzarella, ham, mu	shrooms, olives, marinated artichoke		
PEPPERONI Tomato base, fresh mozzarella, hot pepp	eroni, mushrooms, black olives		
HOT & FIERY Tomato base, fresh mozzarella, pepperon	ii, capsicum, red onion, chilli, rocket, chilli oil		
PROSCIUTTO Garlic base, fior di latte, prosciutto, parm	iesan, rocket		
SUPREME			

Tomato base, fresh mozzarella, capsicum, red onion, mushrooms, ham, hot pepperoni, olives

13" GLUTEN FREE BASES AVAILABLE - \$4

DESSERT

NON

	MEMBER	NON- MEMBER
LEMON & RICOTTA CANNOLI (2) Crushed pistachio	\$14	\$15
NUTELLA CALZONE 🐵 Strawberries, toasted coconut flakes, vanilla bean ice cream	\$16	\$17
VEGAN SORBET @ @ Blood orange, passionfruit coulis	\$9	\$10

LATE NIGHT FOOD

PLEASE SEE STAFF FOR MORE INFORMATION

UNION **PLACE** HOTEL

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