

# Food Menu

## ANTIPASTI, SHARING & SIDES

	MEMBER	NON-MEMBER
<b>HOUSE-BAKED FOCACCIA</b> <sup>V</sup> Garlic and herb oil, parmesan	\$10	\$11
<b>13" GARLIC PIZZA</b> <sup>V</sup> Parsley, parmesan	\$15	\$16
<b>BURRATA</b> <sup>V</sup> <sup>CH</sup> <sup>GF</sup> Fennel marmalade, hazelnuts, caramelised balsamic vinegar, grilled sourdough	\$23	\$25
<b>BRANSTON PICKLE &amp; AGED CHEDDAR CROQUETTE</b> <sup>V</sup> Lime aioli, pecorino	\$18	\$19
<b>CALAMARI</b> <sup>GF</sup> Rocket, fried garlic, radicchio, lime aioli	\$20	\$21
<b>POLPETTE</b> Pork and veal meatballs, rich tomato sauce, house-baked focaccia	\$19	\$20
<b>GRILLED LAMB SKEWERS</b> <sup>CH</sup> Cumin, fennel tops, minted labneh, house-baked focaccia	\$24	\$25
<b>FRIES</b> <sup>V</sup> <sup>GF</sup> Parmesan, herbed salt	\$9	\$10
<b>MIXED LEAF SALAD</b> <sup>VG</sup> <sup>GF</sup> Cherry tomatoes, cucumber, red onion, red wine vinaigrette	\$9	\$10
<b>PEAR &amp; ROCKET SALAD</b> <sup>V</sup> <sup>GF</sup> <sup>CH</sup> Shaved parmesan, walnuts, balsamic, extra virgin olive oil	\$11	\$12
<b>SEASONAL VEGETABLES</b> <sup>VG</sup> <sup>GF</sup> Today's vegetables tossed in butter, oil and herbs	\$9	\$10
<b>BUTTERY MASH</b> <sup>V</sup> <sup>GF</sup> Creamy mash potato, lots of butter	\$9	\$10
<b>CHEESE SHARE BOARD</b> <sup>CH</sup> Assorted Australian and imported cheeses, pickles, quince paste, grapes, lavosh	\$34	\$36
<b>ANTIPASTO PLATTER</b> <sup>CH</sup> Sopressa salami, prosciutto, chicken liver parfait, marinated olives, pickled vegetables, house-made dip, grilled sourdough	\$36	\$38

## SALADS

	MEMBER	NON-MEMBER
<b>BROCCOLINI &amp; STRACCIATELLA</b> <sup>V</sup> <sup>GF</sup> <sup>CH</sup> Quinoa, wild rice, chickpeas, nuts and seeds, seasonal leaves, lemon dressing	\$21	\$23
<b>CLASSIC CAESAR</b> <sup>CH</sup> Cos lettuce, bacon, croutons, anchovies, poached egg, parmesan	\$22	\$24
<b>SLOW COOKED CRISPY DUCK</b> <sup>GF</sup> <sup>CH</sup> Radicchio, rocket, pickled red onion, hazelnuts, vincotto dressing	\$24	\$26

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

## PASTA & RISOTTO

	MEMBER	NON-MEMBER
<b>WILD MUSHROOM RISOTTO</b> <sup>GF</sup> <sup>V</sup> Buttered leeks, spinach, stracciatella, truffle oil	\$26	\$28
<b>BUFFALO RICOTTA RAVIOLI</b> <sup>V</sup> Pumpkin puree, sage browned butter, parmesan	\$25	\$27
<b>CHILLI PRAWN BUCATINI</b> Shellfish stock, tomato, basil, parsley, pangrattato	\$28	\$30
<b>HOUSE-MADE RICOTTA GNOCCHI</b> <sup>CH</sup> Italian sausage, zucchini, parsley, parmesan, pea tendrils	\$27	\$29
<b>LAMB CALAMARATA</b> Slow cooked ragu, spinach, mint, parmesan, herb crumb, chilli oil	\$27	\$29

**GLUTEN FREE PASTA AVAILABLE**

## BURGERS & SANDWICHES

	MEMBER	NON-MEMBER
<b>ALL OF OUR BURGERS AND SANDWICHES ARE SERVED WITH CHIPS</b> <b>GLUTEN FREE BUNS - \$3</b>		
<b>VEGETARIAN</b> <sup>V</sup> Mushroom and buckwheat patty, rocket, provolone, truffle mayonnaise	\$23	\$25
<b>PARMY</b> Crumbed chicken breast, streaky bacon, Napolitana sauce, mozzarella, leaves, mayonnaise	\$25	\$27
<b>GRILLED CHICKEN</b> Lettuce, tomato, provolone, avocado, chipotle mayonnaise	\$25	\$27
<b>CLASSIC</b> All-beef patty, American cheese, leaves, tomato, pickles, onion, burger sauce	\$24	\$26
<b>POACHED CHICKEN SANDWICH</b> <sup>CH</sup> Preserved lemon, walnuts, tomato, rocket, basil mayonnaise, toasted sourdough tin loaf	\$23	\$25
<b>STEAK SANDWICH</b> 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
<b>SCHNITZEL (CHICKEN / VEAL)</b> Herb and parmesan crumbed schnitzel, served with chips and salad or mash and seasonal vegetables	\$24/\$34	\$26/\$36
<b>PARMIGIANA (CHICKEN / VEAL)</b> Herb and parmesan crumbed schnitzel, Napolitana sauce, melted mozzarella, served with chips and salad or mash and seasonal vegetables	\$29/\$36	\$31/\$38
<b>PINK PEPPERCORN (CHICKEN / VEAL)</b> <sup>CH</sup> Pan-fried scallop, onion, garlic, white wine, cream, served with buttered potatoes and seasonal vegetables.	\$29/\$36	\$31/\$38
<b>MARSALA (CHICKEN / VEAL)</b> <sup>CH</sup> Pan-fried scallop, mushroom, parsley, marsala cream sauce, served with buttered potatoes and seasonal vegetables	\$29/\$36	\$31/\$38

**UNION  
PLACE  
HOTEL**

# Food Menu

## MAINS

	MEMBER	NON-MEMBER
<b>CRISPY SKIN SALMON</b> <sup>GF</sup> Celeriac puree, heirloom cherry tomatoes, basil dressing, watercress	\$34	\$36
<b>CRISPY SKIN BARRAMUNDI</b> <sup>GF</sup> Potato gratin, prawn and tomato broth, fennel and herb salad	\$34	\$36
<b>HALF ROASTED CHICKEN</b> <sup>GF</sup> Mash potato, broccolini, green beans, master stock, shallot salsa	\$32	\$34
<b>250GM LAMB RUMP</b> Couscous, parsley, ratatouille, balsamic jus, fried basil leaves	\$33	\$35
<b>VEAL SALTIMBOCCA</b> <sup>GF</sup> White bean puree, green beans, spinach, confit onion jus	\$32	\$35
<b>250GM GRAIN-FED RUMP</b> Riverine MSA. Served with chips and salad or mash and seasonal vegetables	\$32	\$34
<b>250GM SIRLOIN</b> Riverine MSA. Served with crispy potatoes, cherry tomatoes, rocket, pecorino, red wine jus	\$43	\$45
<b>400GM RIB EYE ON THE BONE</b> Served with rosemary potatoes, watercress, red wine jus	\$53	\$55

### CHECK OUT THE SPECIALS BOARD FOR OUR PRIME CUT OF STEAK!

Served with seasoned chips, grilled broccolini, thyme and black pepper butter



## 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
<b>BEEF LASAGNE</b> Served with carrot and cucumber sticks, cherry tomatoes	\$13	\$14
<b>CHEESEBURGER</b> Served with chips, carrot and cucumber sticks, cherry tomatoes	\$13	\$14
<b>MINI CHICKEN SCHNITZEL</b> Served with chips, carrot and cucumber sticks, cherry tomatoes	\$13	\$14
<b>GRILLED CHICKEN</b> Served with mash potato, little trees	\$13	\$14
<b>MINUTE STEAK</b> Served with mash potato, little trees	\$13	\$14
<b>HAM &amp; CHEESE PIZZA</b>	\$13	\$14
<b>PENNE WITH BUTTER &amp; CHEESE</b> <sup>V</sup>	\$13	\$14

## PIZZAS

	MEMBER	NON-MEMBER
<b>MARGHERITA</b> <sup>V</sup> Tomato base, fresh mozzarella, basil	13" \$19/\$20   16" \$24/\$26   18" \$32/\$34	13" \$25/\$27   16" \$30/\$32   18" \$43/\$45
<b>VEGAN</b> <sup>VG</sup> Tomato base, vegan mozzarella, mushroom, red onion, cherry tomato, olive, rocket		
<b>ROAST VEGETABLE</b> <sup>VG</sup> <sup>CN</sup> Beetroot puree base, roast pumpkin and cauliflower, zucchini, red onion, cashew mayonnaise, basil		
<b>MUSHROOM</b> <sup>V</sup> Wild mushroom base, mozzarella, goat's cheese, truffled pecorino		
<b>PRAWN</b> Tomato base, fresh mozzarella, garlic prawns, rocket, red onion, capsicum		
<b>BBQ CHICKEN RANCH</b> Smoky tomato BBQ base, fresh mozzarella, marinated chicken breast, maple smoked bacon, red onion, capsicum, ranch dressing		
<b>BACON &amp; POTATO</b> Tomato base, mozzarella, gorgonzola, garlic oil		
<b>ITALIAN SAUSAGE</b> Tomato base, fresh mozzarella, pork and fennel sausage, zucchini, red onion, basil		
<b>MEAT LOVERS</b> Tomato base, fresh mozzarella, double smoked ham, maple bacon, hot pepperoni, pork and fennel sausage, marinated beef rump		
<b>HAWAIIAN</b> Tomato base, fresh mozzarella, double smoked ham, pineapple		
<b>CAPRICCIOSA</b> Tomato base, fresh mozzarella, ham, mushrooms, olives, marinated artichoke		
<b>PEPPERONI</b> Tomato base, fresh mozzarella, hot pepperoni, mushrooms, black olives		
<b>HOT &amp; FIERY</b> Tomato base, fresh mozzarella, pepperoni, capsicum, red onion, chilli, rocket, chilli oil		
<b>PROSCIUTTO</b> Garlic base, fior di latte, prosciutto, parmesan, rocket		
<b>SUPREME</b> Tomato base, fresh mozzarella, capsicum, red onion, mushrooms, ham, hot pepperoni, olives		

13" GLUTEN FREE BASES AVAILABLE - \$4

## DESSERT

	MEMBER	NON-MEMBER
<b>VEGAN SORBET</b> <sup>VG</sup> <sup>GF</sup> <sup>CN</sup> Salted caramel, peanut brittle	\$10	\$11
<b>LEMON &amp; RICOTTA CANNOLI (2)</b> <sup>CN</sup> Crushed pistachio	\$14	\$15
<b>DARK CHOCOLATE MOUSSE</b> <sup>GF</sup> Passionfruit curd, chocolate chards, chantilly cream	\$14	\$15

## LATE NIGHT FOOD

PLEASE SEE STAFF FOR MORE INFORMATION

UNION  
PLACE  
HOTEL