

Food Menu

ANTIPASTI, SHARING & SIDES

	MEMBER	NON-MEMBER
HOUSE-BAKED FOCACCIA (V) Garlic and herb oil, parmesan	\$12	\$13
13" GARLIC PIZZA (V) Parsley, parmesan	\$16	\$17
BURRATA (V) (CN) (GF) Fennel marmalade, hazelnuts, caramelised balsamic vinegar, grilled sourdough	\$24	\$26
BRANSTON PICKLE & AGED CHEDDAR CROQUETTE (V) Lime aioli, pecorino	\$18	\$19
CALAMARI (GF) Rocket, fried garlic, radicchio, lime aioli	\$22	\$23
POLPETTE Pork and veal meatballs, rich tomato sauce, house-baked focaccia	\$19	\$20
GRILLED LAMB SKEWERS (CN) Cumin, fennel tops, minted labneh, house-baked focaccia	\$24	\$25
FRIES (V) (GF) Parmesan, herbed salt	\$9	\$10
MIXED LEAF SALAD (VG) (GF) Cherry tomatoes, cucumber, red onion, red wine vinaigrette	\$9	\$10
PEAR & ROCKET SALAD (V) (GF) (CN) Shaved parmesan, walnuts, balsamic, extra virgin olive oil	\$11	\$12
SEASONAL VEGETABLES (VG) (GF) Today's vegetables tossed in butter, oil and herbs	\$9	\$10
BUTTERY MASH (V) (GF) Creamy mash potato, lots of butter	\$9	\$10
CHEESE SHARE BOARD (CN) Assorted Australian and imported cheeses, pickles, quince paste, grapes, lavosh	\$34	\$36
ANTIPASTO PLATTER (CN) Sopressa salami, prosciutto, chicken liver parfait, marinated olives, pickled vegetables, house-made dip, grilled sourdough	\$38	\$40

SALADS

	MEMBER	NON-MEMBER
BROCCOLINI & STRACCIATELLA (V) (GF) (CN) Quinoa, wild rice, chickpeas, nuts and seeds, seasonal leaves, lemon dressing	\$23	\$25
CLASSIC CAESAR (CN) Cos lettuce, bacon, croutons, anchovies, poached egg, parmesan	\$22	\$24
SLOW COOKED CRISPY DUCK (GF) (CN) Radicchio, rocket, pickled red onion, hazelnuts, vincotto dressing	\$26	\$28

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

PASTA & RISOTTO

	MEMBER	NON-MEMBER
WILD MUSHROOM RISOTTO (GF) (V) Buttered leeks, spinach, stracciatella, truffle oil	\$26	\$28
BUFFALO RICOTTA RAVIOLI (V) Pumpkin puree, sage browned butter, parmesan	\$27	\$29
CHILLI PRAWN BUCATINI Shellfish stock, tomato, basil, parsley, pangrattato	\$29	\$31
HOUSE-MADE RICOTTA GNOCCHI (CN) Italian sausage, zucchini, parsley, parmesan, pea tendrils	\$28	\$30
LAMB CALAMARATA Slow cooked ragu, spinach, mint, parmesan, herb crumb, chilli oil	\$28	\$30

GLUTEN FREE PASTA AVAILABLE

BURGERS & SANDWICHES

	MEMBER	NON-MEMBER
ALL OF OUR BURGERS AND SANDWICHES ARE SERVED WITH CHIPS GLUTEN FREE BUNS - \$3		
VEGETARIAN (V) Mushroom and buckwheat patty, rocket, provolone, truffle mayonnaise	\$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 (CN) 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) (CN) Pan-fried scallop, onion, garlic, white wine, cream, served with buttered potatoes and seasonal vegetables.	\$29/\$36	\$31/\$38
MARSALA (CHICKEN / VEAL) (CN) Pan-fried scallop, mushroom, parsley, marsala cream sauce, served with buttered potatoes and seasonal vegetables	\$29/\$36	\$31/\$38

**UNION
PLACE
HOTEL**

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MAINS

	MEMBER	NON-MEMBER
CRISPY SKIN SALMON (GF) Celeriac puree, heirloom cherry tomatoes, basil dressing, watercress	\$34	\$36
CRISPY SKIN BARRAMUNDI (GF) Potato gratin, prawn and tomato broth, fennel and herb salad	\$34	\$36
HALF ROASTED CHICKEN (GF) Mash potato, broccolini, green beans, master stock, shallot salsa	\$34	\$36
250GM LAMB RUMP Couscous, parsley, ratatouille, balsamic jus, fried basil leaves	\$33	\$35
VEAL SALTIMBOCCA (GF) White bean puree, green beans, spinach, confit onion jus	\$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 crispy potatoes, cherry tomatoes, rocket, pecorino, red wine jus	\$45	\$47
400GM RIB EYE ON THE BONE Served with rosemary potatoes, watercress, red wine jus	\$55	\$57

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
BEEF LASAGNE Served with carrot and cucumber sticks, cherry tomatoes	\$14	\$15
CHEESEBURGER Served with chips, carrot and cucumber sticks, cherry tomatoes	\$14	\$15
MINI CHICKEN SCHNITZEL Served with chips, carrot and cucumber sticks, cherry tomatoes	\$14	\$15
GRILLED CHICKEN Served with mash potato, little trees	\$14	\$15
MINUTE STEAK Served with mash potato, little trees	\$14	\$15
HAM & CHEESE PIZZA	\$14	\$15
PENNE WITH BUTTER & CHEESE (V)	\$14	\$15

PIZZAS

	MEMBER	NON-MEMBER
MARGHERITA (V) Tomato base, fresh mozzarella, basil	13" \$21/\$22 16" \$26/\$28 18" \$34/\$36	13" \$27/\$29 16" \$32/\$34 18" \$45/\$47
VEGAN (VG) Tomato base, vegan mozzarella, mushroom, red onion, cherry tomato, olive, rocket		
ROAST VEGETABLE (VG, CN) Beetroot puree base, roast pumpkin and cauliflower, zucchini, red onion, cashew mayonnaise, basil		
MUSHROOM (V) Wild mushroom base, mozzarella, goat's cheese, truffled pecorino		
PRAWN Tomato base, fresh mozzarella, garlic prawns, rocket, red onion, capsicum		
BBQ CHICKEN RANCH Smoky tomato BBQ base, fresh mozzarella, marinated chicken breast, maple smoked bacon, red onion, capsicum, ranch dressing		
BACON & POTATO Tomato base, mozzarella, gorgonzola, garlic oil		
ITALIAN SAUSAGE Tomato base, fresh mozzarella, pork and fennel sausage, zucchini, red onion, basil		
MEAT LOVERS Tomato base, fresh mozzarella, double smoked ham, maple bacon, hot pepperoni, pork and fennel sausage, marinated beef rump		
HAWAIIAN Tomato base, fresh mozzarella, double smoked ham, pineapple		
CAPRICCIOSA Tomato base, fresh mozzarella, ham, mushrooms, olives, marinated artichoke		
PEPPERONI Tomato base, fresh mozzarella, hot pepperoni, mushrooms, black olives		
HOT & FIERY Tomato base, fresh mozzarella, pepperoni, capsicum, red onion, chilli, rocket, chilli oil		
PROSCIUTTO Garlic base, fior di latte, prosciutto, parmesan, rocket		
SUPREME Tomato base, fresh mozzarella, capsicum, red onion, mushrooms, ham, hot pepperoni, olives		

13" GLUTEN FREE BASES AVAILABLE - \$4

DESSERT

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

LATE NIGHT FOOD

PLEASE SEE STAFF FOR MORE INFORMATION

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