

# Food Menu

## ANTIPASTI & SHARING

	MEMBER	NON-MEMBER
<b>HOUSE-BAKED FOCACCIA</b> <sup>V</sup> Garlic and herb oil, parmesan	\$12	\$13
<b>13" GARLIC PIZZA</b> <sup>V</sup> Parsley, parmesan	\$16	\$17
<b>BURRATA</b> <sup>V</sup> <sup>GF</sup> Roasted peppers, basil, extra virgin olive oil, gluten free focaccia	\$24	\$26
<b>QUATTRO FORMAGGI ARANCINI</b> <sup>V</sup> <sup>CN</sup> Mozzarella, parmesan, gorgonzola, mascarpone, pesto mayonnaise <i>Wine Pairing Suggestion: David Hook Pinot Grigio</i>	\$16	\$17
<b>CALAMARI FRITTI</b> Crispy shallots, chilli, parsley, roasted capsicum aioli	\$22	\$24
<b>POLPETTE</b> Pork and veal meatballs, rich tomato sauce, house-baked focaccia	\$19	\$20
<b>UPH PLATTER</b> <sup>GF</sup> Assorted Australian cheeses, prosciutto, bresaola, marinated olives, house-made dip, gluten free focaccia	\$38	\$40

## SIDES

	MEMBER	NON-MEMBER
<b>FRIES</b> <sup>V</sup> Rosemary salt, aioli	\$9	\$10
<b>MIXED LEAF SALAD</b> <sup>VG</sup> <sup>GF</sup> Cherry tomatoes, cucumber, red onion, red wine vinaigrette	\$9	\$10
<b>SEASONAL VEGETABLES</b> <sup>VG</sup> <sup>GF</sup> Today's vegetables, virgin olive oil, herbs	\$9	\$10
<b>BUTTERY MASH</b> <sup>V</sup> <sup>GF</sup> Creamy mash potato, lots of butter	\$9	\$10

## SALADS

	MEMBER	NON-MEMBER
<b>TUSCAN</b> <sup>V</sup> Rocket, pear, sundried tomato, garlic crouton, parmesan, house dressing	\$21	\$23
<b>CAPRESE</b> <sup>V</sup> <sup>GF</sup> Heirloom tomatoes, fresh basil, buffalo mozzarella, lemon zest, extra virgin olive oil	\$23	\$25
<b>CLASSIC CAESAR</b> <sup>CN</sup> Cos lettuce, bacon, croutons, anchovies, poached egg, parmesan	\$22	\$24
<b>CURED WAGYU BEEF</b> <sup>GF</sup> <sup>CN</sup> Smoked mozzarella, parsley, radicchio, fresh ricotta, shaved asparagus, grapes, pecans, caramelised vinegar dressing	\$24	\$26

**ADD GRILLED CHICKEN - \$7**  
**ADD GRILLED SALMON - \$7**  
**ADD GRILLED PRAWNS - \$9**

## PASTA & RISOTTO

	MEMBER	NON-MEMBER
<b>CHICKEN &amp; TALEGGIO RISOTTO</b> <sup>GF</sup> <sup>CN</sup> Asparagus, parsley, hazelnuts	\$26	\$28
<b>GNOCCHI</b> <sup>V</sup> <sup>GF</sup> <sup>CN</sup> Zucchini cream, peas, lemon, fresh ricotta, toasted almond crumb	\$24	\$26
<b>CHILLI PRAWN LINGUINE</b> Garlic, tomatoes, rocket, white wine, extra virgin olive oil <i>Wine Pairing Suggestion: Grant Burge 'Pearl' Pinot Gris</i>	\$29	\$31
<b>LAMB CALAMARATA</b> Slow cooked ragu, spinach, mint, parmesan, herb crumb, chilli oil <i>Wine Pairing Suggestion: Swanning Around Pinot Noir</i>	\$28	\$30

### GLUTEN FREE PASTA AVAILABLE

## BURGERS & SANDWICHES

ALL OF OUR BURGERS AND SANDWICHES ARE SERVED WITH CHIPS GLUTEN FREE BUNS - \$3	MEMBER	NON-MEMBER
<b>BEETROOT FALAFEL</b> <sup>V</sup> Whipped goat's cheese, spinach, roasted capsicum mayonnaise	\$23	\$25
<b>CHICKEN DELUXE</b> Southern Fried or Grilled Chicken, bacon, lettuce, provolone, chipotle mayonnaise	\$25	\$27
<b>CLASSIC</b> All-beef patty, American cheese, leaves, tomato, pickles, onion, burger sauce	\$24	\$26
<b>PRAWN &amp; BRIOCHE SANDWICH</b> Gem lettuce, dill and lemon mayonnaise	\$27	\$29
<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 your choice of sauce, 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 your choice of sauce, chips and salad or mash and seasonal vegetables	\$29/\$36	\$31/\$38
<b>PINK PEPPERCORN (CHICKEN / VEAL)</b> <sup>CN</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>CN</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> Potato, asparagus, spinach, tomato and fennel dressing	\$34	\$36
<b>CHAR-GRILLED TUNA</b> <sup>GF</sup> Heirloom cherry tomatoes, pickled fennel, radish, rocket, aioli, lemon dressing <i>Wine Pairing Suggestion: Grant Burge 'Benchmark' Merlot</i>	\$34	\$36
<b>LAMB SOUVLAKI</b> Greek salad, chips, tzatziki, grilled pita bread	\$34	\$36
<b>ROASTED PORCHETTA</b> <sup>GF</sup> Peperonata, basil, kipfler potato, salsa verde	\$34	\$36
<b>250GM GRAIN-FED RUMP</b> Riverine MSA. Served with your choice of sauce, 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 <i>Wine Pairing Suggestion: Petaluma White Label Cabernet Sauvignon</i>	\$45	\$47
<b>400GM RIB EYE ON THE BONE</b> 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

## DESSERT

	MEMBER	NON-MEMBER
<b>PINEAPPLE SORBET</b> <sup>VG GF CN</sup> Coconut crumble	\$9	\$10
<b>PASSIONFRUIT CHEESECAKE</b> Passionfruit coulis, pineapple sorbet	\$14	\$15
<b>TARTUFO ICE CREAM</b> <sup>GF CN</sup> Nutella sauce, crushed hazelnuts	\$14	\$15

## LATE NIGHT FOOD

PLEASE SEE STAFF FOR MORE INFORMATION

## PIZZAS

	MEMBER	NON-MEMBER
<b>MARGHERITA</b> <sup>V</sup> Tomato base, fresh mozzarella, basil	13" \$21/\$22   16" \$26/\$28   18" \$34/\$36	13" \$27/\$29   16" \$32/\$34   18" \$45/\$47
<b>VEGAN</b> <sup>VG</sup> Tomato base, vegan mozzarella, mushroom, red onion, cherry tomato, olive, rocket		
<b>MUSHROOM</b> <sup>V</sup> Mascarpone, fresh mozzarella, porcini, rocket, parmesan		
<b>PRAWN</b> Tomato base, fresh mozzarella, garlic and chilli 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>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>DOUBLE PEPPERONI</b> Tomato base, fresh mozzarella		
<b>HOT &amp; FIERY</b> Tomato base, fresh mozzarella, pepperoni, capsicum, red onion, chilli, rocket, chilli oil		
<b>PROSCIUTTO</b> Tomato base, fresh mozzarella, rocket, parmesan		
<b>SUPREME</b> Tomato base, fresh mozzarella, capsicum, red onion, mushrooms, ham, hot pepperoni, olives		

13" GLUTEN FREE BASES AVAILABLE - \$4

## KIDS

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

	MEMBER	NON-MEMBER
<b>CHEESEBURGER</b> Served with chips, carrot and cucumber sticks, cherry tomatoes	\$14	\$15
<b>MINI CHICKEN SCHNITZEL</b> Served with chips, carrot and cucumber sticks, cherry tomatoes	\$14	\$15
<b>GRILLED CHICKEN</b> Served with mash potato, little trees	\$14	\$15
<b>MINUTE STEAK</b> Served with mash potato, little trees	\$14	\$15
<b>HAM &amp; CHEESE PIZZA</b>	\$14	\$15
<b>LINGUINE WITH BUTTER &amp; CHEESE</b> <sup>V</sup>	\$14	\$15

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