

BOTTOMLESS BRUNCH

\$85 PER PERSON

SET MENU

ROASTED CAULIFLOWER HUMMUS

Pepitas, pizzo leaf, grilled ciabatta

SALMON TARTARE

Lightly cured salmon, pickled fennel, fried capers, shaved pecorino, Cetara anchovy, parsley oil

CRISPY CONFIT CHICKEN

Ancient grains, sweet corn puree, cos leaves, apricot balsamic dressing

SLOW COOKED PULLED BEEF BRISKET LASAGNE

Wilted spinach, bechamel sauce

ROASTED PUMPKIN (CN)

Stracciatella, chilli dressing, toasted nuts and seeds

BITTER LEAF SALAD

(CN) - CONTAINS NUTS



DRINKS MENU

COCKTAILS

GIN-NALI

Tanqueray gin, coconut, vanilla, apple juice, passionfruit, lemon

APEROL SPRITZ

Aperol, Yarra Burn prosecco, naval orange, mint soda

PORNSTAR MARTINI

Ketel One vodka, Aperol, passionfruit liqueur, coconut, passionfruit

MOJITO

Classic, passionfruit, lychee, watermelon or strawberry available
Bacardi rum, lime, mint, soda

MARGARITA

Classic, spicy or coconut available
El Jimador Reposado tequila, orange liqueur, agave, lime

PEACH BELLINI

CLASSIC MIMOSA

BEER

HAHN SUPER DRY 3.5

SPARKLING WINE

TATACHILLA NV

Available between 12pm and 3pm
Saturday and Sunday, all 2-hour
sessions! Must be booked 48 hours
in advance.

BOOK NOW

Conditions apply. Drinks to be ordered from the bar, delivered to the table. One drink per person at a time.
Full payment upfront. Union Place Hotel practices the Responsible Service of Alcohol. Please drink responsibly.