

# 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**

**GLUTEN FREE OPTIONS AVAILABLE ON REQUEST**



## 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.