

# Lunch & Dinner

SUN-FRI 12PM-2PM & 5.30PM-9PM SAT 12PM-9PM

NIBBLES	PUB CLASSICS	SALADS	BURGERS & SANDWICHES
TOASTED GARLIC PANINI (v)(vg) \$6 Garlic Herb Butter	All served with your choice of two sides and sauce	CAESAR SALAD \$18 Grilled Chicken, Cos Lettuce, Parmesan, Croutons, Bacon, Egg and Caesar Dressing	All served with a side of chips
GARLIC CHEESE PIZZA (v)(vgo)(gfo) \$9 Confit Garlic, Oregano, Mozzarella + Vegan Cheese \$2	PANKO CRUMBED CHICKEN SCHNITZEL \$20	POKE BOWL (VG) (GF) \$18 Rice, Charred broccoli, Edamame, Pickled Red Cabbage, Seaweed Salad, Cucumber, Bean Shoots, Radish, Carrot, Sesame Dressing. + Grilled Chicken and Boiled Egg \$5	BUFFALO CHICKEN BURGER \$20 Southern Fried Chicken, Buffalo Sauce, Bacon, Cheese, Ranch Sauce, Ranch Slaw and House-made Pickles
PRAWN SPRING ROLLS (7) \$10 Asian Herb Salad, Nuoc cham Sauce	CHICKEN PARMIGIANA \$23 Schnitzel, Napoli Sauce, Ham and Mozzarella	THAI CALAMARI SALAD \$18 Fried Calamari, Cucumber, Slaw, Chilli, Cashews, Herbs, Crispy Shallots, Sweet Chilli Dressing and Passionfruit	CHICKEN BURGER \$18 Southern Fried Chicken, Lettuce, Aioli, House-made Pickles and Cheese
SALT N PEPPER CALAMARI RINGS \$13.5 Fried Calamari Rings, Herb Aioli and Lemon	MEXICAN PARMIGIANA \$28 Mexican Spiced Pulled Pork, Pico De Gallo, Guacamole, Sour Cream, Jalapeños and Lime		BEEF BURGER \$18 Brisket Pattie, Bacon, Lettuce, Tomato, House-made Pickles, Burger Sauce, Onion and Cheese + Double Beef and Bacon \$7
KOREAN FRIED WINGS (8) \$15 Gangjeong Sauce, Asian Herb Salad	BATTERED FISH \$20 Tartare Sauce and Lemon	<b>VEGAN</b>	CHEESEBURGER \$16 Brisket Pattie, Mustard, Ketchup, House-made Pickles, Onions and Cheese + Double Beef \$5
BUFFALO WINGS (8) \$15 Buffalo Sauce, Ranch Dip	SALT N PEPPER CALAMARI RINGS \$20 Tartare Sauce and Lemon	VEGAN BURGER \$20 Vegan Pattie, Mustard, Tomato Relish, Lettuce, Tomato, House-made Pickles, Onion and Vegan Cheese	BATTERED FISH BURGER \$19 Fish, House-made Pickles, Tartare Sauce and Lettuce
SPICY SEASONED WEDGES \$9 Sour Cream and Sweet Chilli Dips	GRILLED ATLANTIC SALMON \$25 Tartare Sauce and Lemon	NACHOS \$22 Corn Chips, Mexican Spiced Beans, Vegan Mozzarella, Pico de Gallo, Jalapeño, Guacamole, Coriander and Lime	STEAK SANDWICH \$19 Steak, Bacon, Onion Jam, Cheese, Mustard Mayo, Tomato Relish, Lettuce, Tomato and Beetroot
NACHOS \$20 Corn Chips, Mozzarella, Guacamole, Pico De Gallo, Jalapeño, Sour Cream, Chipotle Mayo, Lime and Coriander	CRUMBED LAMB CUTLETS (2) \$23 Extra Cutlet \$6		
PULLED PORK MIXED BEAN	RIVERINA BLACK ANGUS STEAKS 300g Scotch Fillet \$37 400g Rump \$32 250g Porterhouse \$28		
BEEF THAI SPRING ROLLS (2) \$12 Spring Rolls, Lettuce, Asian Herbs, Nuoc Cham Dressing, Kewpie Mayo			

**Sides** \$5  
Mashed Potato  
Garden Salad  
Chips (gf)  
Seasonal Vegetables

**Sauces** \$2  
Pepper Gravy  
Mushroom Béarnaise  
Dianne Garlic Cream  
ALL SAUCES ARE GLUTEN FREE

SHOUT THE CHEFS  
A ROUND OF BEERS \$15

**KIDS** \$10

NUGGETS w Chips, Tomato Sauce  
FISH BITES w Chips, Tomato Sauce  
SPAGHETTI BOLOGNESE w Cheese  
KIDS ICE CREAM w topping



T H E U N I O N C L U B H O T E L



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