

The Union Bank Dinner Menu

Grazing

Share Plates

Shoestring fries (V) | 9

Artichoke & cannellini dip, flat bread (V) | 10

Compressed watermelon, feta, olive (4 pcs) (V) | 10

Arancini of sweet corn & saffron (3pcs) (V) | 12

Smoked trout croquette, aioli (3pcs) | 12

Southern fried chicken, rosemary honey (3 pcs) | 14

Pork belly rashers, gochujang, radish kimchi (3pcs) (GF) | 15

Spiced Caribbean goat, wombok leaves (3 pcs) (GF) | 15

Crispy whole school prawns, fermented chilli dipping sauce (GF) | 16

Reuben toastie (4pcs) | 16

Cowra asparagus, slow cooked egg, herb crumb (5pcs) (V) | 16

Salmon gravlax, citrus salad (GF) | 17

Buffalo mozzarella, tomato, apple balsamic (V) | 20

Char grilled quail, parsley verde (4pcs) (GF) | 20

Cheese and Charcuterie

Cheese selection – A selection of cheese, fruit, lavosh, chutneys & spreads (V) | 35

UB Grazing Platter – A selection of house cured deli meats, terrines & pates, along with cheeses, fruit, lavosh, chutneys, spreads & nuts (for 2 / 4 / 8) | 45 / 85 / 160

Dining

Mains

UB Farm pot pie | 22

Orecchiette, cavolo nero, broad beans, pangritata (V, VE) | 24

Textures of mushroom, buck wheat, slow cooked egg (V,GF) | 26

Char grilled pork neck, brown rice stir fry, plums (GF) | 28

Poached chicken breast, zucchini veloute, pearl cous cous | 30

UB farm goat, potato gnocchi | 30

Fillet of ocean trout, Russian salad, ruby chard (GF) | 32

Roast lamb, pilaf rice, tabouleh (GF) | 35

5 Hour slow cooked sirloin, caramelised onion, hand cut potatoes, served medium rare (GF) | 35

Sides

Steamed greens (V, VE, GF) | 12

Leaf salad (V, VE, GF) | 10

Roast potatoes (V, VE, GF) | 12

Please ask your server for our full dessert and liqueur list.

VE | Vegan

V | Vegetarian

GF | Gluten Free

**Please note a 10% surcharge applies on public holidays*

