

The Union Bank Lunch 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

- Pearl barley, celery and pea salad (V, VE) | 16
 - With roast chicken | 20
- UB Curry (see your waiter for today's curry) | 18
- Fish and chips | 18
- Spiced shin of beef, salsa, tortillas | 18
- Roast pork sandwich, fennel and apple slaw | 20
- Szechuan squid, rice noodle salad (GF) | 20
- UB Farm Pot Pie | 22
- Slow cooked UB Farm lamb, risoni, broad beans | 23
- Salmon fillet, quinoa salad, pickled shallot (GF) | 23

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 surcharge of 10% applies on public holidays*

