



**BAR - RESTAURANT - BAR CUBA FUNCTION ROOM
GAMING - BEER GARDEN**

- Serving quality seasonal produce -

OPEN

Monday to Friday
11:30am till Late

Saturday
4pm till Late

Lunch & Dinner

- Please order and pay for meals at bar -

(v) vegetarian
(gf) gluten free
(n) contains nuts
(gfa) gluten free option available

- Please advise any specific allergy when ordering -

TO GET YOU STARTED

Roasted Garlic Bread (v)

\$10 add cheese \$4

Spicy Marinated Coriolo Chefs blend Olives (vg) (gf)

\$8

Crisp Fried Cauliflower Nuggs (v)

parmesan cheese with herb aioli

\$13

Marino Meats Chorizo Braised in Red Wine (gf)

\$15

House Made Dip (see staff)

with toasted flat bread (vg)

\$15

Corn Ribs (v) (vg)

corn ribs with a miso maple sauce and micro herbs

\$15

Fried Chicken Wings

choice of smokey bbq or chilli and garlic

\$17

Mushroom Arancini Ball (v)

pepper aioli and parmesan cheese

\$17

Kingfish Sashimi (gf)

sesame, soy & lime dressing, pickled ginger, spring onion,

cucumber & miso mayonnaise

\$20

SIDES

potato wedges with sour cream & sweet chilli (v) \$14

creamy mash potato (gf, v) \$12

Fries (v) \$12

sweet potato fries (v) \$12

steamed greens (gf,vga) \$12

garden salad (gf,vg) \$10

PUB CLASSICS

Market Fish and Chips

battered or crumbed with salad and fries
house made tartare and lemon

\$30

Australian Salt and Pepper Calamari

with salad and fries
house made tartare and lemon

\$29

300g Chicken or Beef Schnitzel

with salad and fries

\$29/\$31

*Choice of rich gravy, swiss brown mushroom sauce,
green peppercorn sauce or
parmi topping + \$4*

Union Burger

waygu beef patty, crispy bacon, swiss cheese, lettuce, tomato,
house pickles, union sauce and mustard mayo

\$29

Fried Chicken, Bacon and Avocado Burger

marinated chicken breast, swiss cheese, crisp bacon, avocado,
apple slaw and chipotle aioli

\$27

Veggie Burger (v)

crumbed swiss brown mushrooms, haloumi,
fresh red onion, lettuce and smokey bbq
mayo

\$26

Bangers and Mash (gf)

pork sausage, creamy mash potato, peas and gravy

\$29

Tofu and Cashew Stir-fry (gf,vg)(n)

asian vegetables, marinated tofu, chilli and garlic
served with rice

\$29

Chicken and Cashew Stir-fry (gf)(n)

asian vegetables, marinated chicken, chilli and garlic
served with rice

\$31

MAINS

Truffled Mushroom Pasta (v)

swiss brown mushroom, cream, white wine, herbs oil &
pecorino

\$32

Swiss Brown Mushroom Gnocchi (v)

pan-fried gnocchi, roast swiss browns, burnt butter, crisp sage
and shaved parmesan

\$34

Pan Fried Pumpkin Gnocchi (v)

gnocchi, cream, pecorino, fresh orange juice, roasted sesame
seed & crisp sage

\$32

Char grilled chimichurri Chicken (gf)

1/2 spatchcocked chicken, smoked eggplant puree, charred
broccoli and grilled lemon

\$38

SA Hiramasa Kingfish (gf)(n)

crisp skin kingfish, piquillo pepper emulsion on a witlof,
kipfler and micro herb salad

\$40

Pork Loin Chop (gf)

roast kipfler, apple and cabbage slaw, mustard cream sauce

\$39

Roasted Lamb Rump (gf)

capsicum and tomato ragu, feta, pine nuts and herb oil

\$40

Teriyaki Salmon (gf)

roasted kipflers, broccoli, lemon and herbs oil

\$33

Sriracha Glazed Honey Chicken

chicken thigh skin off, sriracha honey sauce, roasted sesame & micro herbs

\$30

Pan Fried Brussels Sprouts (v) (gf) (vg)

fresh lime, grapes, walnut, micro herbs & red onion

\$28

add chicken \$5

Poke Bowl(gf,vg)

brown rice, marinated tempeh, green mango, edamame, avocado, cucumber, pickled ginger, pickled carrots, chilli lime dressing & vegan mayo

\$29

add chicken \$5

Chicken Caesar Salad(gfa)

warm chicken and bacon, cos, garlic croutons, parmesan and egg with buttermilk dressing

\$28

Lamb T-Bone

grilled broccolini, mash potato, rosemary, garlic, mushroom sauce and micro herbs

\$40

Pork Schnitzel

with salad and fries

\$28

*Choice of rich gravy, swiss brown mushroom sauce,
green peppercorn sauce or
parmi topping + \$4*

GRILL

we use only premium MSA 100 day grain fed beef

350g Rump Steak \$38

300g Porterhouse Steak \$40

See specials board or staff for Chefs cut of the week

Served with salad and fries/mash

*choice of rich gravy, swiss brown mushroom sauce,
green peppercorn sauce or american, dijon or hot english mustard*

PIZZA

Margherita (v)

tomato napolitana, smoked scamorza, parmesan & basil
\$24

Fungi (v)

swiss mushroom, thyme, caramelised onions, goat cheese & rocket
\$26

NYC

hot salami, mozzarella, fresh chilli & basil
\$28

P.B.C

pineapple, bacon, roast chicken, spring onion, cherry tomato,
smoked scamorza and mozzarella
\$28

Minty Lamb

confit lamb shoulder, roast capsicum, caramelised onion, chilli
bbq sauce and mint
\$29

Three Little Piggys

roast pork belly, crackle, pork floss, sriracha, coriander, pickled
carrot and kewpie mayo
\$29

The Spaniard

diced salami, olives, cherry tomato, red onion, nap sauce,
mozzarella and micro herbs
\$28

*Our pizzas are made using authentic 'Caputo Flour 00' imported from Italy.
The best in the world. Right here.*

Gluten free bases are available \$5 extra

Vegan cheese available \$3.50 extra

DESSERT

Warm Chocolate Brownie (gf)

pistachio praline and vanilla ice cream
\$15

Lemon Curd Tart

shortbread tart, berry coulis, vanilla ice cream and strawberries
\$14

Duo House Made Ice Cream (gfa)

waffle cone, chocolate sauce and candied orange
\$14

Fried Churros

fresh strawberries, chocolate sauce and dulce de leche ice cream
\$15

SPARKLING WINE

	<i>Glass</i>	<i>Bottle</i>
NV II Fiori 'DOC' Prosecco, <i>Italy</i>	\$13	\$58
NV The Lane 'Lois' Sparkling Blanc de Blancs, <i>Adelaide Hills</i>	\$13	\$58
NV Spring Seed Sparkling Red, <i>McLaren Vale</i>	\$12	52
NV Sidewood Sparkling Rose, <i>Adelaide Hills</i>		\$70

CHAMPAGNE / FRENCH

	<i>Bottle</i>
NV Veuve Tailhan Brut Blanc de Blancs Burgundy, <i>France</i>	\$80
NV Mumm Brut Champagne, <i>France</i>	\$190
NV Moet & Chandon Brut Champagne, <i>France</i>	\$195
NV Veuve Clicquot Yellow Label , Brut, <i>France</i>	\$200
NV Veuve Clicquot Rose, <i>France</i>	\$270
NV Ruinart Blanc de Blanc, <i>France</i>	\$400

RIESLING

	<i>Glass</i>	<i>Bottle</i>
22 Kirrihill 'Regional Selection' Riesling, <i>Clare Valley</i>	\$13.5	\$59
23 Vickery Riesling, <i>Eden Valley</i>	\$12.5	\$54
22 Jim Barry Riesling, <i>Clare Valley</i>		\$65
22 KT Riesling, <i>Clare Valley</i>		\$70

SAUVIGNON BLANC & BLENDS

	<i>Glass</i>	<i>Bottle</i>
24 Wicks Estate Sauvignon Blanc, <i>Adelaide Hills</i>	\$13	58
22 Dowie Doole Sauvignon Blanc, <i>Adelaide Hills</i>	\$13.5	\$59
24 Anderson Hill Sauvignon Blanc, <i>Adelaide Hills</i>		\$48
24 Riposte Sauvignon Blanc, <i>Adelaide Hills</i>		\$54

PINOT GRIS, GRIGIO & AROMATIC WHITES

	<i>Glass</i>	<i>Bottle</i>
24 Endless Summer Pinot Grigio, <i>Adelaide Hills</i>	\$12.5	\$54
24 Lobethal Road Pinot Gris, <i>Adelaide Hills</i>	\$13	\$58
23 IL Cattivo , Fiano, <i>Langhorne Creek, SA</i>	\$13	\$58
21 Small Victories Vermentino, <i>Riverland SA</i>		\$65
22 Mappinga Pinot Blanc, <i>Oakbank, SA</i>		\$60
23 Kimbolton Fiano, <i>Langhorne Creek, SA</i>		\$55
23 Other Wine Co Pinot Gris, <i>Adelaide Hills</i>		\$60

CHARDONNAY

	<i>Glass</i>	<i>Bottle</i>
22 Sidewood Chardonnay, <i>Adelaide Hills</i>	\$13	\$56
19 Sew & Sew Chardonnay, <i>Adelaide Hills</i>	\$13.5	\$58
20 Bondar Chardonnay, <i>Adelaide Hills</i>		\$65
22 Shaw & Smith 'M3' Chardonnay, <i>Adelaide Hills</i>		\$75

MOSCATO & ROSE

	<i>Glass</i>	<i>Bottle</i>
NV Second Nature Moscato, <i>McLaren Vale</i>	\$11	\$48
22 Lake Breeze Rosato, <i>Langhorne Creek</i>	\$12.5	\$55
22 Second Nature Rosé, <i>McLaren Vale</i>	\$11	\$48
23 Rockford Alicante Bouchet, <i>Barossa Valley</i>		\$95

PINOT NOIR

	<i>Glass</i>	<i>Bottle</i>
24 Riposte 'The Dagger' Pinot Noir, <i>Adelaide Hills</i>	\$13	\$58
23 Sidewood Abel Pinot Noir, <i>Adelaide Hills</i>		\$80
22 Anderson 'O' Series Pinot Noir, <i>Adelaide Hills</i>		\$82

RED VARIETIES & BLENDS

	<i>Glass</i>	<i>Bottle</i>
21 Running with Bulls Tempranillo, <i>Barossa Valley</i>	\$13	\$58
19 Kirrihill Nero d'Avola, <i>McLaren Vale</i>		\$65
22 Willunga 100 Grenache, <i>McLaren Vale</i>	\$13	\$58
21 Jericho Grenache Shiraz Mouvedre, <i>McLaren Vale</i>	\$13	\$58
22 'The Musician' Cabernet Shiraz, <i>Coonawarra</i>	\$12	\$54
21 Ministry of Clouds Grenache, <i>McLaren Vale</i>		\$65
22 Seppeltsfield Touriga, <i>Barossa</i>	\$14	\$65
19 Hustle and Vine Sangiovese, <i>McLaren Vale</i>	\$13	\$58
21 Pertaringa Merlot, <i>Adelaide Hills</i>		\$62
22 Lino Ramble 'Marco Polo' Sangiovese, <i>McLaren Vale</i>		\$65
22 Rockford 'Frugal Farmer' Grenache Mataro Blend, <i>Barossa</i>	\$16	\$75
18 Springs Road Shiraz Cabernet Sauvignon, <i>Kangaroo Island</i>		\$75
22 Samuel's Gorge Tempranillo, <i>McLaren Vale</i>		\$85

CABERNET SAUVIGNON

	<i>Glass</i>	<i>Bottle</i>
21 Parker Estate Cabernet Sauvignon, <i>Coonawarra</i>	\$12	\$54
19 Battle of Bosworth Cabernet Sauvignon, <i>McLaren Vale</i>		\$80
20 Parker Estate 'Block 95' Cabernet Savignon, <i>Coonawarra</i>		\$105
19 Rockford Cabernet Sauvignon, <i>Barossa Valley</i>		\$120

SHIRAZ & SHIRAZ BLENDS

	<i>Glass</i>	<i>Bottle</i>
21 Second Nature Shiraz (vegan) Shiraz, <i>McLaren Vale</i>		\$52
21 Teusner 'Riebke' Shiraz, <i>Barossa Valley</i>	\$13.5	\$59
23 Battle of Bosworth PF Organic Shiraz, <i>McLaren Vale</i>		\$68
22 Zerella 'Workhorse' Shiraz, <i>McLaren Vale</i>	\$12.5	\$56
18 Bent Creek 'Black Dog' Shiraz, <i>McLaren Vale</i>		\$85
18 D'Arenberg Dead Arm Shiraz, <i>McLaren Vale</i>		\$140
18 Kilikanoon 'Covenant' Shiraz, <i>Clare Valley</i>		\$95
21 Kalleske 'Greenock' Shiraz, <i>Barossa Valley</i>		\$85
17 Nepenthe 'Apex' Shiraz, <i>Adelaide Hills</i>		\$96
18 Elderton Command Shiraz, <i>Barossa Valley</i>		\$240
18 Dowie Doole 'Cali Road' Shiraz, <i>McLaren Vale</i>		\$95
19 Rockford 'Basket Press' Shiraz, <i>Barossa Valley</i>		\$220

Fortifieds & Sherry

Seppeltsfield, Para Grand 10 y.o. (60ml)
\$12

Seppeltsfield, DP 57 Grand Tokay (60ml)
\$12

Seppeltsfield, DP63 Grand Muscat (60ml)
\$12

Penfolds Club (60ml)
\$12

Penfolds, Pedro Ximenez (60ml)
\$12