

THE UNION

Craft pour, Inspired food

Gnack

Prawn Crackers	\$11.00
Prawn crackers, furikake	
Yakitori (GF, DF)	\$15.00
Grilled pork belly, baby leek, tare sauce	
Potato Croquette (GF, VEG)	\$13.00
Potato & parmesan croquette, Union aioli	
Bitter Nuts (GF, DF, VG)	\$14.00
Angostrura bitter glaze, mixed nuts, raw sugar	

Oysters

Subject to availability

Natural	1/2 Doz \$30.00 1 Doz \$58
Pink peppercorn mignonette	
Battered	1/2 Doz \$30.00 1 Doz \$58
Good George Beer battered, Union Aioli	

Small plate

House Made Focaccia	\$17.00
Za'atar, almond skordalia, Juno EVOO	
Harlem Chicken (GF, DF)	\$21.00
Fried chicken, dynamite sauce, Union aioli	
Sear Beef Crostini (DFP)	\$24.00
Sear beef, pico de gallo, Pea & horseradish puree, puffed quinoa	
Calamari (GF, DF)	\$20.00
Polenta crumbed, arrabiatta sauce	
Mills Bay Mussels (GF)	\$23.00
Matahiwi pinot gris, cream, onion, celery, chill, gremolata	
+ \$5 toasted focaccia	

Sweet

Large

Shanghai Pork Belly (DF)	\$30.00
Dong po glaze, hokkien noodle, charred leek, pickled red onion, pea tendrils, fried shallot	
Market Fish (GFP,DF)	\$41.00
Pan fried potato & parmesan croquette, sautéed greens, mussel vinaigrette, caper brown butter, cauliflower puree, carrot foam	
Battered Good George beer battered, Fennel and cabbage remoulade, fries, tartare	\$33.00
Te Ahi Ka	\$40.00
250g Hereford Scotch fillet	
200g Angus Eye fillet (+ \$4)	
200g Hunter's chicken (- \$5)	
250g Lamb Rump	
Whipped agria, roasted pearl onion, baby carrots, port wine jus, maître d'hôtel butter, pea & horseradish puree	
Linguine (VGP)	\$28.00
Parkvale mushroom, bacon, garlic, arrabiatta con crema sauce, grated parmesan, gremolata	
+ \$5 Add chicken + \$8 Add prawns	
The Union Burger (GFP, DFP)	\$29.00
House made beef pattie OR Harlem chicken, brioche bun, greens, cheddar, onion, The Union burger confidential sauce	
Sautéed Greens (GF, DF, VGP)	\$14.00
Seasonal Greens, hollandaise	
Popcorn Cauli (GF, DF, VGP)	\$16.00
Dynamite glaze, cauliflower, aioli	
Fries & Aioli (GF, VGP)	\$13.00

Gide

Baileys & Matcha Crème brûlée with zeppoles fried dough	\$17.00	Dark Chocolate Delice (GF, DFP)	\$18.00
The Nest (DF)	\$17.00	Whipped strawberry mascarpone, honeycomb	
Poached pear, berry consommé, mauriceville honey glazed kataifi, crushed pistachio		Deconstructed Meringue (GF, VG)	\$16.50
		Lemon sorbet, Meringue shard, pear and coconut coulis, macerated WRB strawberries	