

## WINE LIST

WINE ON TAP		150ml	500ml	1Litre
17	St. Hubert's <i>The Stag</i> Chardonnay (BISTRO ONLY) <small>CENTRAL VICTORIA</small>	10.0	33.0	66.0
17	T'Gallant <i>Cape Schanck</i> Pinot Grigio <small>MORNINGTON PENINSULA VIC</small>	10.0	33.0	66.0
17	T'Gallant <i>Cape Schanck</i> Rosé (BISTRO ONLY) <small>HEATHCOTE VIC</small>	10.0	33.0	66.0
17	Squealing Pig Sauvignon Blanc	10.5	35.0	70.0
<b>SPARKLING</b>		150ml	Bottle	
NV	Rothbury Estate Brut <small>South Eastern Australia</small>	6.5	24.0	
NV	Seppelt <i>Fleur de Lys</i> Pinot Noir Chardonnay <small>Yarra Valley VIC</small>	9.0	40.0	
NV	Dalzotto Prosecco <small>King Valley VIC</small>	10.0	48.0	
NV	Seppelt <i>Salinger</i> Brut <small>Adelaide Hills SA</small>	11.0	48.0	
NV	Maison de Grand Esprit Pinot Noir Chardonnay <small>Burgundy FRANC</small>		65.0	
<b>WHITE</b>				
16	Wolf Blass <i>Bilyara</i> Chardonnay <small>South Eastern Australia</small>	8.0	30.0	
16	9th Island Sauvignon Blanc <small>Tasmania</small>	9.5	45.0	
18	Juliet Moscato <small>South Eastern Australia</small>	8.5	32.0	
17	Truvee Pinot Gris <small>Adelaide Hills SA</small>	9.0	40.0	
17	Leo Buring Dry Riesling <small>Clare Valley SA</small>	9.0	44.0	
<b>RED WINE</b>				
NV	Rothbury Estate Cabernet Merlot <small>South Eastern Australia</small>	6.5	24.0	
16	Fickle Mistress Pinot Noir <small>Marlborough NZ</small>	10.0	44.0	
17	Mojo 03 Cabernet Sauvignon <small>McLaren Vale SA</small>	9.0	40.0	
16	Wynns <i>The Gables</i> Cabernet Sauvignon <small>Coonawarra SA</small>	9.5	40.0	
17	Seppelt <i>The Drives</i> Shiraz <small>Heathcote VIC</small>	9.0	38.0	
16	Rockbare Shiraz <small>McLaren Vale SA</small>	9.5	45.0	
17	T'Gallant Tempranillo Graciano Shiraz <small>Victoria</small>	9.0	40.0	
17	Red Claw Pinot Noir <small>Mornington Peninsula VIC</small>		65.0	
15	St. Hubert's Cabernet Merlot <small>Yarra Valley VIC</small>		55.0	

## COCKTAIL LIST

<b>TEQUILA MARASCHINO</b> El Jimador tequila shaken with maraschino cherry liqueur, grapefruit juice and lime giving the palate the perfect blend of sweet and sour	16.0
<b>COCONUT MARGHERITA</b> A Union favourite, this beautifully blended cocktail will make you fall in love with tequila even more. 1800 Coconut tequila combined perfectly with Malibu, coconut syrup and lime served over ice in a coconut rimmed glass	20.0
<b>GIN BASIL SMASH</b> A take on a mojito, and in our opinion even more refreshing using fresh basil leaves and gin	16.0
<b>APPLE &amp; CINNAMON MARTINI</b> A play on a classic apple pie, incorporating house made apple and cinnamon syrup; blended perfectly with Jack Daniel's Fire and brown sugar, served in a cinnamon smoked glass	15.0
<b>PORNSTAR MARTINI</b> Classic – House made vanilla vodka shaken with Passoa liqueur, lime juice and served in a martini glass rimed with vanilla sugar with a side of prosecco	18.0
<b>CAPTAIN KAHLUA</b> A combination of Spiced Rum and Kahlua blended with cream. White Russian – don't be misled! A secret ingredient gives a beautiful hint of hazelnut – some would say a Ferrero Rocher in a cocktail	18.0
<b>RASPBERRY GIN FIZZ</b> Simple but indulgent using Gin and Berry Liqueur. Light, fresh, citrusy with a hint of raspberry	18.5
<b>BOURBON TREE</b> A twist on the traditional old fashioned. House infused bourbon shaken over ice with maple syrup and orange oils served over an ice ball	19.0
<b>HENDRICKS ROSE</b> A twist on a classic G&T, combining Hendricks Gin with fresh mint, cucumber and rose water, topped with your choice of tonic or soda water	19.0
<b>FRENCH MARTINI</b> This classic will never disappoint. House made Vanilla Vodka combined with Chambord Liqueur and pineapple juice	16.0
<b>THE OTHER ESPRESSO (THE BEST ON THIS SIDE OF TOWN)</b> We pride ourselves on our espresso and we do not disappoint. House Vodka blended with Kahlua, Crème de Cacao and of course, house blend espresso	18.0
<b>POMEGRANITE, REOSEMARY AND GIN FIZZ</b> The Show Stopper! Martin Miller Dry Gin is combined with Pomegranate liqueur, lemon juice and a house made pomegranate and rosemary simple syrup. The finishing touch, crystalized rosemary	20.0



# MENU

The Union Hotel  
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 unionhotel252

## GRAZING MENU

<b>Garlic Cobb Bread (V)</b>	9.5
Add Cheese	10.9
<b>Bruschetta (VG)</b>	10.5
Grilled ciabatta bread, diced tomato, basil, red onion, EVOO, balsamic glaze	
<b>Hand Made Dim Sims</b>	2 each
Soy and red vinegar dipping sauce	
<b>Bowl of Chips (V)</b>	9.9
Aioli, tomato sauce	
<b>Bowl of Wedges (V)</b>	12.0
Sweet chilli, sour cream	
<b>Bowl of Onion Rings (VG)</b>	9.9
Smoked maple and carrot tahini	
<b>Marinated Chicken Ribs</b>	15.9
Sticky roasted barbeque sauce, coriander salad	
<b>Fried Calamari Strips (GF)</b>	15.9
Szechuan pepper and lime, nam jim mayonnaise	
<b>Wild Mushroom Arancini Balls (V)</b>	16.9
Parmesan, blackened garlic aioli	
<b>Nachos – corn chips (V)</b>	17.9
Corn chips, salsa, guacamole, sour cream, cheese, jalapenos	

## SIDE DISHES

<b>Steamed Green Vegetables (VG/GF)</b>	7.9
EVOO	
Add crispy prosciutto	3.5
<b>Side Garden Salad (VG/GF)</b>	7.9
Add crispy prosciutto	3.5

## LIGHT MEALS

<b>Bahn Mi Thit (Deconstructed Vietnamese Pork Roll)</b>	16.9
Warmed French roll, pickled carrot & daikon, cucumber, marinated pork, pate, chilli bahn mi sauce, lettuce, spring onion	
<b>Tom Yum (hot &amp; sour soup) (VG/G)</b>	17.9
Rice noodles, pumpkin, Asian greens, vegetarian dumplings	
Add Chicken	21.9
Add Prawns	24.9
<b>Tacos de Pescado</b>	18.9
Soft shell tacos, tempura fish, tomato salsa, chipotle sauce, red cabbage, potato and chorizo salad	
<b>Nasi Goreng (G)</b>	19.5
Fried rice, prawns, chicken, chilli, peas, fried egg, beef satays, cucumber, salad, peanut sauce	
VG – Replace prawn/chicken with tofu and have pumpkin skewers	
<b>Caesar Salad</b>	18.9
Cos lettuce, bacon, croutons, parmesan, poached egg, Caesar dressing (G – without croutons)	
Add Chicken	21.9
<b>Chargrilled Calamari Salad (G)</b>	23.5
Cos lettuce, baby spinach, Persian feta, blackened tomato salsa, chargrilled zucchini, preserved lemon aioli	

## TRADITIONAL PASTAS AND RISOTTOS

<b>Risotto con Funghi e Spinaci</b>	19.9
wild mushrooms, spinach, crispy prosciutto, EVOO, parmesan (V – no prosciutto)	
<b>Spaghetti con Polpette</b>	19.9
homemade meatballs, Napoli sauce, EVOO, parsley, parmesan	
<b>Gnocchi all Amatriciana</b>	19.9
potato gnocchi, bacon, prosciutto, chilli, fresh tomato, white wine, roasted garlic, basil, EVOO, parmesan	
<b>Risotto con Pollo e Zucca e Pinole</b>	21.9
chicken, caramelised pumpkin, pinenuts, spinach, parmesan (V – without chicken)	
<b>Spaghetti con Gamberi</b>	26.9
prawns, chorizo, semidried tomato pesto, grilled zucchini, EVOO, parmesan	
<b>Gluten free penne available upon request</b>	

## SOMETHING LARGER

<b>Fish of the Day Refer to Specials Board</b>	POA
<b>Iskender Lamb</b>	26.9
Grilled marinated lamb baked with Turkish bread, yoghurt, rich tomato sauce, Turkish salad	
<b>Beer Battered whiting</b>	23.9
Chips, garden salad, homemade tartare sauce	
<b>Chicken Parma</b>	24.9
Panko crumbed, Napoli, mozzarella, ham, chips, garden salad	
Chicken Schnitzel	23.5
<b>Jucy Lucy Angus Beef Burger</b>	24.9
Beef patty with melted cheese, pickled salad, dill cucumber, lettuce, special sauce, potato bun, fried onion rings	
<b>Tandoori Spiced Chicken Burger</b>	24.9
Herb & chilli salsa, yoghurt mayonnaise, eggplant chips, charcoal bun	



<b>300gm Porterhouse</b>	28.9
<b>250gm Scotch Fillet</b>	30.9
<b>500gm T-Bone</b>	41.9

All Steaks served with either rustic cut chips and vegetables; or rustic cut chips and dressed garden salad with your choice of sauce

Steak Sauces:  
Red Wine Jus; Creamy Mushroom; Pepper Sauce; Garlic Butter

PLEASE ORDER ALL MEALS AT THE BAR

V – Vegetarian G – Gluten Free VG – Vegan  
ANY CHANGES TO MENU ITEMS MAY INCUR AN ADDITIONAL CHARGE

UTMOST CARE IS TAKEN TO PROVIDE FOR ALLERGIES AND DIETARY REQUIREMENTS.  
Although allergens may not be present in food, they may be present in kitchen preparation areas.

## 16.90 WEEKDAY LUNCH MENU

COMPLIMENTARY BEER, WINE OR SOFT DRINK

(Not Available Public Holidays and Major Events)

<b>Falafel Wrap (V)</b>	Lettuce, roasted pumpkin, lettuce, eggplant salsa, yoghurt mayonnaise
<b>Gnocchi (V)</b>	Napoli sauce, EVOO, parmesan
<b>Chicken Fried Rice</b>	Fried egg, peanut sauce
<b>Cheese Burger</b>	Lettuce, pickled salad, dill cucumber, aioli, tomato sauce, chips
<b>Quesadilla</b>	Grilled lamb, baby spinach, blackened tomato salsa, cheese, sour cream
<b>Risotto</b>	Chorizo, tomato, zucchini, broken feta

## SENIORS MENU

(Please Show Seniors Card when Ordering)

(All Full Priced Specials receive a 20% discount)

<b>Cheese Burger</b>	13.9
Lettuce, tomato, bacon, caramelised onion, chips	
<b>Beer Battered Whiting Fillets</b>	15.9
Chips, garden salad, homemade tartare sauce	
<b>Chicken Parma</b>	17.9
Chips, garden salad	
<b>Caesar Salad</b>	14.9
Cos lettuce, bacon, croutons, parmesan, poached egg, Caesar dressing (GF – without croutons)	
Add Chicken	17.5
<b>Chargrilled Calamari Salad (G)</b>	17.9
Cos lettuce, baby spinach, Persian feta, blackened tomato salsa, chargrilled zucchini, preserved lemon aioli	
<b>Gnocchi (V)</b>	13.9
Napoli sauce, parmesan	
<b>Penne Carbonara</b>	15.9
Bacon, mushrooms, garlic, cream, egg yolk, parsley, parmesan	
<b>Porterhouse (300g) (G)</b>	20.9
Chips, garden salad, choice of sauce	
<b>Additional 4.50 for a Dessert (Refer to Specials Board)</b>	

## 8.90 KIDS MENU or 12.0 with Dessert and drink

### Mains

- Chicken Nuggets & chips
- Battered Fish & chips
- Mini Cheese Burger & chips
- Spaghetti served with Napoli and parmesa (V / Gluten Free Penne Available)
- Jaffles all served with chips; choice of:
  1. ham, cheese and tomato; or
  2. baked beans and cheese (V); or
  3. pumpkin spinach and potato (V)

### Desserts (all 4.0)

- Frog in a Pond
- Snake in a Lake
- Vanilla Ice-cream w/ topping
- Mini Magnum