

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
SPARKLING		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	Dalozotto 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	
WHITE				
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	
RED WINE				
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

TEQUILA MARASCHINO	16.0
El Jimador tequila shaken with maraschino cherry liqueur, grapefruit juice and lime giving the palate the perfect blend of sweet and sour	
COCONUT MARGHERITA	20.0
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	
GIN BASIL SMASH	16.0
A take on a mojito, and in our opinion even more refreshing using fresh basil leaves and gin	
APPLE & CINNAMON MARTINI	15.0
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	
PORNSTAR MARTINI	18.0
Classic – House made vanilla vodka shaken with Passoa liqueur, lime juice and served in a martini glass rimmed with vanilla sugar with a side of prosecco	
CAPTAIN KAHLUA	18.0
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	
RASPBERRY GIN FIZZ	18.5
Simple but indulgent using Gin and Berry Liqueur. Light, fresh, citrusy with a hint of raspberry	
BOURBON TREE	19.0
A twist on the traditional old fashioned. House infused bourbon shaken over ice with maple syrup and orange oils served over an ice ball	
HENDRICKS ROSE	19.0
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	
FRENCH MARTINI	16.0
This classic will never disappoint. House made Vanilla Vodka combined with Chambord Liqueur and pineapple juice	
THE OTHER ESPRESSO (THE BEST ON THIS SIDE OF TOWN)	18.0
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	
POMEGRANITE, REOSEMARY AND GIN FIZZ	20.0
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	

THE Union



MENU

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unionhotel252

GRAZING MENU

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

SIDE DISHES

Steamed Green Vegetables (VG/GF)	7.9
Extra virgin olive oil	
Add crispy prosciutto	3.5
Side Garden Salad (VG/GF)	7.9
Add crispy prosciutto	3.5

LIGHT MEALS

Warm Beef, Lime and Black Pepper Salad	18.9
Thin grilled beef, baked sweet potato, asparagus, toasted sesame seeds, roquette lettuce	
Tom Yum (hot & sour soup) (VG/G)	17.9
Rice noodles, pumpkin, Asian greens, vegetarian dumplings	
Add Chicken	21.9
Add Prawns	24.9
Tacos de Pescado	18.9
Soft shell tacos, tempura fish, tomato salsa, chipotle sauce, red cabbage, potato and chorizo salad	
Nasi Goreng (G)	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	
Caesar Salad	18.9
Cos lettuce, bacon, croutons, parmesan, poached egg, Caesar dressing (G – without croutons)	
Add Chicken	21.9
Chargrilled Calamari Salad (G)	23.5
Cos lettuce, baby spinach, Persian feta, blackened tomato salsa, chargrilled zucchini, preserved lemon aioli	

TRADITIONAL PASTAS AND RISOTTOS

Mushroom and Spinach Risotto	19.9
Wild mushrooms, spinach, crispy prosciutto, extra virgin olive oil, parmesan (V – no prosciutto)	
Spaghetti and Meatballs	19.9
Homemade meatballs, Napoli sauce, extra virgin olive oil, parsley, parmesan	
Gnocchi Amatriciana	19.9
Potato gnocchi, bacon, prosciutto, chilli, fresh tomato, white wine, roasted garlic, basil, extra virgin olive oil, parmesan	
Chicken and Pumpkin Risotto	21.9
Chicken, caramelised pumpkin, pinenuts, spinach, parmesan (V – without chicken)	
Prawn and Chorizo Risotto	26.9
Prawns, chorizo, semidried tomato pesto, grilled zucchini, extra virgin olive oil, parmesan	

Gluten free penne available upon request

SOMETHING LARGER

Fish of the Day Refer to Specials Board	POA
Iskender Lamb	26.9
Grilled marinated lamb baked with Turkish bread, yoghurt, rich tomato sauce, Turkish salad	
Beer Battered whiting	23.9
Chips, garden salad, homemade tartare sauce	
Chicken Parma	24.9
Panko crumbed, Napoli, mozzarella, ham, chips, garden salad	
Chicken Schnitzel	23.5
Panko crumbed, chips and garden salad	
Jucy Lucy Angus Beef Burger	24.9
Beef patty with melted cheese, pickled salad, dill cucumber, lettuce, special sauce, potato bun, fried onion rings	
Pork Belly	26.9
Pickled cabbage, roasted chat potatoes, green veg, apple sauce, jus	



300gm Porterhouse	28.9
250gm Scotch Fillet	30.9
250g Eye Fillet Mignon (wrapped in bacon)	42.0
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; Old Fashioned Pub Gravy	

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)

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

SENIORS MENU

(Please Show Seniors Card when Ordering)

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

8.90 KIDS MENU or 12.0 with Dessert and drink

Mains

- Chicken Nuggets, chips & vegetables
- Battered Fish, chips & vegetables
- Mini Cheese Burger, chips & vegetables
- Spaghetti served with Napoli and parmesan (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