



**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)**

**\$9 add cheese \$4**

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

**\$8**

**Crisp Fried Cauliflower Nuggs (v)**

parmesan cheese with herb aioli

**\$12**

**Marino Meats Chorizo Braised in Red Wine (gf)**

**\$15**

**House Made Dip (see staff)**

with toasted flat bread (vg)

**\$14**

**Corn Ribs (v)**

corn ribs with a smoked paprika butter, parmesan and miso mayo

**\$14**

**Fried Chicken Wings 500g**

choice of smokey bbq or chilli and garlic

**\$16**

**Caprese Salad (gf,v)**

buffalo mozzarella, tomato, fresh basil and herb oil

**\$16**

**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

**\$29**

### **Australian Salt and Pepper Calamari**

with salad and fries  
house made tartare and lemon

**\$28**

### **300g Chicken or Beef Schnitzel**

with salad and fries

**\$28/\$31**

*Choice of rich gravy, swiss brown mushroom sauce,  
green peppercorn sauce or  
parmi topping + \$3*

### **Union Burger**

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

**\$28**

### **Fried Chicken, Bacon and avocado Burger**

marinated chicken breast, swiss cheese, crisp bacon, avocado  
and mayo

**\$27**

### **Veggie Burger (v)**

crumbed swiss brown mushrooms, haloumi,  
fresh red onion, cos 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

**\$28**

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

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

**\$30**

## MAINS

### **Spaghetti Puttanesca (v)**

tomato, caper, olive, chilli, fresh basil and parmesan

**\$29**

### **Swiss Brown Mushroom Gnocchi (v)**

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

**\$34**

### **Char grilled chimichurri Chicken (gf)**

1/2 spatchcocked chicken, smoked eggplant puree, charred  
broccolini 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**

### **Buffalo Mozzarella Panzanella (v)**

fresh basil, tomato, cucumber, red onion crunchy sourdough  
croutons and sherry vinaigrette

**\$26**

### **Poke Bowl(gf,vg)**

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

**\$28**

add chicken \$5

## GRILL

we use only premium MSA 100 day grain feed 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  
**\$23**

## **Fungi (v)**

swiss mushroom, thyme, caramelised onions, goat cheese & rocket  
**\$25**

## **NYC**

hot salami, mozzarella, fresh chilli & basil  
**\$26**

## **P.B.C**

pineapple, bacon, roast chicken, spring onion, cherry tomato,  
smoked scamorza and mozzarella  
**\$26**

## **Minty Lamb**

confit lamb shoulder, roast capsicum, caramelised onion, chilli  
bbq sauce and mint  
**\$28**

## **Three Little Piggys**

roast pork belly, crackle, pork floss, sriracha, coriander, pickled  
carrot and kewpie mayo  
**\$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>
<b>NV II Fiori</b> 'DOC' Prosecco, <i>Italy</i>	\$12	\$52
<b>NV The Lane 'Lois'</b> Sparkling Blanc de Blancs, <i>Adelaide Hills</i>	\$13	\$58
<b>NV Spring Seed</b> Sparkling Red, <i>McLaren Vale</i>	\$11	\$50
<b>NV Sidewood</b> Sparkling Rose, <i>Adelaide Hills</i>		\$70

## CHAMPAGNE / FRENCH

	<i>Bottle</i>
<b>NV Veuve Tailhan Brut</b> Blanc de Blancs Burgundy, <i>France</i>	\$75
<b>NV Mumm Brut</b> Champagne, <i>France</i>	\$140
<b>NV Moet &amp; Chandon Brut</b> Champagne, <i>France</i>	\$145
<b>NV Veuve Clicquot</b> Rose, <i>France</i>	\$190
<b>NV Ruinart</b> Blanc de Blanc, <i>France</i>	\$260

## RIESLING

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

## SAUVIGNON BLANC & BLENDS

	<i>Glass</i>	<i>Bottle</i>
<b>22 Wicks Estate</b> Sauvignon Blanc, <i>Adelaide Hills</i>	\$12.5	\$54
<b>22 Dowie Doole</b> Sauvignon Blanc, <i>Adelaide Hills</i>	\$13.5	\$57
<b>22 Aloft</b> Sauvignon Blanc, <i>Adelaide Hills</i>		\$42
<b>23 Riposte</b> Sauvignon Blanc, <i>Adelaide Hills</i>		\$54

## PINOT GRIS, GRIGIO & AROMATIC WHITES

	<i>Glass</i>	<i>Bottle</i>
<b>20 Endless Summer</b> Pinot Grigio, <i>Adelaide Hills</i>	\$12.5	\$54
<b>23 Lobethal Road</b> Pinot Gris, <i>Adelaide Hills</i>	\$13	\$58
<b>22 IL Cattivo</b> , Fiano, <i>Langhorne/Currency</i>	\$13	\$58
<b>21 Small Victories</b> Vermentino, <i>Riverland SA</i>		\$65
<b>21 Vella</b> Pinot Blanc/Gris, <i>Adelaide Hills</i>		\$60
<b>23 Lienert</b> Picpoul, <i>Adelaide Hills</i>		\$55
<b>23 Other Wine Co</b> Pinot Gris, <i>Adelaide Hills</i>		\$60

## CHARDONNAY

	<i>Glass</i>	<i>Bottle</i>
<b>22 Sidewood</b> Chardonnay, <i>Adelaide Hills</i>	\$12.5	\$54
<b>19 Sew &amp; Sew</b> Chardonnay, <i>Adelaide Hills</i>	\$13.5	\$58
<b>20 Bondar</b> Chardonnay, <i>Adelaide Hills</i>		\$65
<b>22 Shaw &amp; Smith 'M3'</b> Chardonnay, <i>Adelaide Hills</i>		\$75

## MOSCATO & ROSE

	<i>Glass</i>	<i>Bottle</i>
<b>NV Second Nature</b> Moscato, <i>McLaren Vale</i>	\$10.5	\$46
<b>22 Lambrook</b> Rosé, <i>Adelaide Hills</i>	\$12	\$52
<b>22 Second Nature</b> Rosé, <i>McLaren Vale</i>	\$10.5	\$46
<b>23 Rockford</b> Alicante Bouchet, <i>Barossa Valley</i>		\$80

## PINOT NOIR

	<i>Glass</i>	<i>Bottle</i>
<b>22 Riposte</b> 'The Dagger' Pinot Noir, <i>Adelaide Hills</i>	\$13	\$58
<b>21 Sidewood</b> Pinot Noir, <i>Adelaide Hills</i>		\$75
<b>20 Anderson</b> 'O' Series Pinot Noir, <i>Adelaide Hills</i>		\$78

## RED VARIETIES & BLENDS

	<i>Glass</i>	<i>Bottle</i>
<b>21 Running with Bulls</b> Tempranillo, <i>Barossa Valley</i>	\$12	\$54
<b>19 Kirrihill</b> Nero d'Avola, <i>McLaren Vale</i>		\$55
<b>21 Willunga 100</b> Grenache, <i>McLaren Vale</i>	\$13	\$58
<b>21 Jericho</b> Grenache Shiraz Mouvedre, <i>McLaren Vale</i>	\$13	\$58
<b>21 'The Musician'</b> Cabernet Shiraz, <i>Coonawarra</i>	\$12	\$54
<b>21 Ministry of Clouds</b> Grenache, <i>McLaren Vale</i>		\$65
<b>22 Seppeltsfield</b> Touriga, <i>Barossa</i>	\$14	\$65
<b>19 Hustle and Vine</b> Sangiovese, <i>McLaren Vale</i>	\$13	\$58
<b>21 Pertaringa</b> Merlot, <i>Adelaide Hills</i>		\$60
<b>22 Lino Ramble</b> 'Marco Polo' Sangiovese, <i>McLaren Vale</i>		\$65
<b>22 Rockford</b> 'Frugal Farmer' Grenache Mataro Blend, <i>Barossa</i>	\$15	\$75
<b>18 Springs Road</b> Shiraz Cabernet Sauvignon, <i>Kangaroo Island</i>		\$75
<b>22 Samuel's Gorge</b> Tempranillo, <i>McLaren Vale</i>		\$85

## CABERNET SAUVIGNON

	<i>Glass</i>	<i>Bottle</i>
<b>21 Parker Estate</b> Cabernet Sauvignon, <i>Coonawarra</i>	\$12	\$54
<b>18 Battle of Bosworth</b> Cabernet Sauvignon, <i>McLaren Vale</i>		\$80
<b>20 Parker Estate</b> 'Block 95' Cabernet Savignon, <i>Coonawarra</i>		\$105
<b>19 Rockford</b> Cabernet Sauvignon, <i>Barossa Valley</i>		\$115



## SHIRAZ & SHIRAZ BLENDS

	<i>Glass</i>	<i>Bottle</i>
<b>21 Second Nature</b> Shiraz (vegan) Shiraz, <i>McLaren Vale</i>		\$52
<b>20 Teusner</b> 'Riebke' Shiraz, <i>Barossa Valley</i>	\$13.5	\$59
<b>22 Battle of Bosworth</b> PF Organic Shiraz, <i>McLaren Vale</i>		\$70
<b>22 Zerella</b> 'Workhorse' Shiraz, <i>McLaren Vale</i>	\$12.5	\$56
<b>18 Bent Creek</b> 'Black Dog' Shiraz, <i>McLaren Vale</i>		\$80
<b>18 D'Arenberg</b> Dead Arm Shiraz, <i>McLaren Vale</i>		\$120
<b>18 Kilikanoon</b> 'Covenant' Shiraz, <i>Clare Valley</i>		\$90
<b>21 Kalleske</b> 'Greenock' Shiraz, <i>Barossa Valley</i>		\$80
<b>16 Nepenthe</b> 'Apex' Shiraz, <i>Adelaide Hills</i>		\$92
<b>18 Elderton</b> Command Shiraz, <i>Barossa Valley</i>		\$190
<b>18 Dowie Doole</b> 'Cali Road' Shiraz, <i>McLaren Vale</i>		\$90
<b>19 Rockford</b> 'Basket Press' Shiraz, <i>Barossa Valley</i>		\$195

## 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**