



Dinner Menu

This menu is available from 6-9pm, Monday-Saturday.
Please order and pay at the wine bar counter. We are unable to split bills.

The Union Bank courtyard is now non-smoking during dinner service. A smoking area is available in the wine store courtyard. Thank you for your consideration of others.

Antipasto Plate 20-
available from 12pm - 9.30pm

Please see the blackboard for our daily selection
Perfect for one as a meal or to share for two or three
Sparkling of Orange, glass 7-

Charcuterie Plate 20-
available 12pm till 9.30pm

Selection of rilette, terrine and parfait served with mustard, cornichons and bread
Check the blackboard for our daily selection

Cheese Plate 20-
available from 12pm - 9.30pm
2009 Orange Mountain 'Ice', glass 8-

Mezze Plate 12-
Chef's selection of three dips served with bread - check the blackboard for today's selection

Bowl of Olives 5-

Bread with La Barre Extra Virgin Olive Oil & Dukkah 6-

Mains

Beer battered flathead with chips, tartare sauce, lemon and a mixed leaf green salad 18-
2008 Mayfield Riesling, glass 9-

Chilli salt squid with Asian herb salad and soy, mirin & ginger dipping sauce 18-
2009 Ross Hill Pinot Gris, glass 9-

Union Bank Salad

Pear, pecorino, walnuts, local mesculine, crispy pancetta and walnut dressing 18-
2008 Union Bank "The Bandit" Viognier-Roussanne, glass 7-

Pumpkin, mustard fruit and ricotta rotolo with capers, sage and burnt butter sauce 22
2009 Bloodwood Chardonnay, glass 9-

Poached market fish in coconut and prawn broth, bok choy, and egg noodles topped with herb
salad and lime 27-
2009 Belgravia Roussanne, glass 8-

Roast lamb loin with confit belly, celeriac puree, cavalo nero and lamb jus 29-
2009 Belgravia Sangiovese, glass 8 -

Rare roast venison with daphinoise potatoes, braised red cabbage, fondant beetroot
and juniper jus 29
2005 Bloodwood Cabernet Sauvignon, glass 9 -

Ballotine of chicken with truffled polenta cake, pea puree, pencil leeks
and sauce vierge, 27 -
2005 Canobolas-Smith Wild Yeast Chardonnay, glass 8-

Chips with aioli 6-

Mixed leaf green salad 6-

Desserts 11-

2009 Orange Mountain 'Ice', glass 8-

White chocolate, banana and peanut bread pudding with banana tuile and rum & raisin ice-cream

Apple tasting plate

Apple terrine, apple jelly and granny smith sorbet

Jaffa tart with mandarin sorbet and citrus curd

Union Bank Cheese Plate 20-

Please ask us for today's selection served with crackers and quince paste

Toby's Estate Espresso Coffee, \$3.30 & Tea \$3.50-

Organic English Breakfast, Organic Earl Grey, Peppermint, Chamomile, Lemongrass, Sencha Green, Chai

Our Local Producers

The Union Bank makes every effort to use local produce as much as possible. Most of our suppliers are regulars at the fantastic Orange Farmers Market which is held on the second Saturday of each month. But if you are keen to track down their produce at other times, please try the number below.

Racine Kitchen Bread

By Shaun Arantz - Racine at La Colline, 02 6365 3275. Also available at Slice of Orange, Manners and Borg and Gaskill Greens Canowindra

Fourjay Farm Hazelnuts, Orange

Basil and Jean Baldwin, 6366 5131. Also available at the Orange Farmers Market

Gaskill Greens, Canowindra

Gaskill St, Canowindra, 02 6344 1011.

Mandagery Creek Venison, Orange

Tim Hansen, 6365 6171. Also available at the Orange Farmers Market

Trunkey Creek Hams and Bacon, Orange

Zanzie d'Souza, 6369 1381. Also available at the Orange Farmers Market

Waru Organic Farm, Orange

Anna de Baar, 6365 9269. Also available at the Orange Farmers Market.

Lucknow Lavender, Lucknow

Barrie Flakelar, 6365 5511