

UNION BANK DINNER MENU

SMALL BITES

Available from 12pm - 9.30pm
1-2 people

Marinated Olives *v/GF* \$6

Bread, Olive Oil + Dukkah *v* \$8

Marinated White Anchovies \$12
with honeyed goats curd + grilled bread

Garlic Prawn + Jamon Skewers *GF* \$14

Spanish Meatballs \$12
with spicy tomato sauce *GF*

SOMETHING TO SHARE

Available from 6pm - 9pm
2-3 people

Fried White Bait \$14
with aioli + lemon

Chilli Squid \$14
with soy, mirin + ginger dipping sauce

Char-Grilled Chorizo \$14
with broad beans, mint, manchego + grilled bread

Arancini Balls \$14
filled with fontina served with tomato sugo *v/GF*

Available from 12pm - 9.30pm

Mezze Plate \$14
trio of dips with bread + crackers

Charcuterie \$22
A selection of house-made terrine,
pate + rilletes with Dijon mustard, cornichons,
pickled pear + fresh bread

Cheese \$22
A selection of cheese served with dried fruit, nuts,
quince paste + crackers

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

The Union Bank courtyard is now a non-smoking area.
Thank you for your consideration of other customers.

Opening Hours
Monday to Friday - 12pm to late
Saturday - 11am to late
Sunday - Closed

Credit Cards
Mastercard
American Express
VISA
Diners

OR NOT TO SHARE

Available from 6pm-9pm

Pan- Seared Market Fish \$26
served on white bean + fennel puree, crisp
pancetta, sage + lemon vinaigrette *GF*

Grilled Pork Loin \$25
with spring onion creamed potatoes, buttered
corn + smoked bacon + grain mustard jus *GF*

Fritto Misto di Mare \$24
mixed fried seafood with aioli + chilli jam

Fettuccine \$22
with roast eggplant, cherry tomato,
porcini mushroom, Cowra asparagus
+ buffalo-milk mozzarella *v*



HEREFORD RED BEEF

Hereford Red beef is sourced locally from "Wandoo Wandong" a fourth generation family farm set in the rolling hills of Yeoval, central west NSW.

Hereford Red cattle are ethically raised under strict quality control practices to ensure natural, hormone free and grass fed beef. Union Bank is proud to offer you this local product.

Hereford Red Beef "Cut of the Day" \$29
served with fondant potatoes,
buttered spinach + red wine jus *GF*

GF: Gluten Free
V: Vegetarian
Please advise our staff if you
have any dietary requirements
or allergies.

Bookings
Table bookings are available
for the Old Kitchen and the
Courtyard Marquee.

SOMETHING ON THE SIDE

Chips + Aioli \$6

Mixed Leaf Salad \$6

Rocket, Pear + Parmesan Salad \$8

Sautéed Steamed Spring Vegetables \$8

EXTRAS

Aioli \$2

Tartare \$2

Bread \$3

DESSERT

Available from 6pm-9 pm

Union Bank Cherry Ripe \$14
layered chocolate + cherry parfait with
coconut granita + chocolate fairy floss *GF*

Orange Crème Brûlée \$14
with citrus salad + almond bread

Apple + Custard Pudding \$14
with caramelised apple

Our Local Producers

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 2nd Saturday of each month.

