

UNioN Wine, Bar & Kitchen LUNCH Menu

****ONE COURSE MINIMUM PER PERSON**

S N A C K S

Marinated olives 5

Sourdough baguette, roasted garlic & balsamic, EVO 2 p.p.

I N T H E B E G I N N I N G

St. Tola goats curd, carrot & dukkah 12

Pork belly rillets, spiced plum chutney & sourdough 14

Atlantic prawns, purple broccoli, saffron aioli 16

A N D T H E N

Fillet of cod, cauliflower, organic baby leek, butter sauce 24

Duck breast, carrot purée, beetroot & red onion relish 24

Fillet beef mignons, organic Cavolo Nero & shallot 28

S I D E S

Triple-cooked chips 6 | organic carrots 6 | organic greens 7

A N E N D I N G

UNioN affogato, Disaronno, vanilla ice cream 9

Ice cream & wafers; sesame, orange & burnt toast ice cream 10

Cheese, chutney, sourdough 9