



UNIONBRIDGE

BREWERY & DISTILLERY

OYSTERS
natural \$6ea
bacon jam \$7ea
(GF)

FRIED ENOKI MUSHROOMS \$8
aioli
(GF) (VE)

BONE MARROW \$10
charred sourdough, pickled red onion

BEETROOT HUMMUS \$12
white corn tortilla
(GF) (VE)

STOUT SOURDOUGH \$15
whipped butter
(V)

CRACKED POTATOES \$14
confit garlic, rosemary
(GF) (VE)

ROCKET SALAD \$14
pear, walnut, vinaigrette
(GF) (VE)

CORN RIBS \$15
parmesan, smoked paprika, chipotle aioli
(GF) (V)

HAND CUT KIPFLER CHIPS \$15
tomato sauce
(GF) (VE)

SUPPLI \$16
arborio, tomato, mozzarella, aioli, parmesan
(GF) (V)

CHEESE PLATE \$16 PER CHEESE
choice of hard, soft or blue, quince paste, piccalilli, crostini, pear
(V) (GFO)

MARINATED MIXED OLIVES \$16
cashew cream, crostini
(GF) (VE)

FALAFEL \$16
smoked baba ganoush, pickled onion, aioli
(GF) (VE)

BEEF CHORIZO EMPANADA \$18
chimichurri, olive soil

BEEF SHIN TACO (2) \$20
chipotle aioli, pickled onion, coriander

PICKLED GARFISH ON TOAST \$20
salt pickled, sourdough toast

SMOKED VENISON CARPACCIO \$22
capers, raspberry, vinaigrette
(GF)

BAKED PETITE BRIE \$24
honey, walnut, crostini
(GFO)

LOBSTER TAIL BALLS \$25
macaroni, chive bechamel, lobster bisque



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350G LAMB RIBS \$26
chermoula, lemon
(GF)

350G PORK RIBS \$28
cherry cola braised
(GF)

WHOLE BONED GARFISH \$32
lemon caper beurre blanc
(GF)

BONED NO.5 CHICKEN \$36
chimichurri
(GF)

1.4KG THOR'S HAMMER \$125
stout glazed, charred sourdough

CHARGRILLED 300G PICHANA \$38
choice of sauce
(GF)

CHARGRILLED 400G SIRLOIN ON THE BONE \$56
choice of sauce
(GF)

750G+ SMOKED, 21 DAY DRY AGED RIBEYE \$105
choice of sauce
(GF)

CHOICE OF SAUCE
whipped soy confit garlic butter , chimichurri, red wine jus , peppered beurre blanc
(AL GF)

THE UNION BRIDGE FEAST \$105
1/2 No.5 chicken, picanha, ribs, bone marrow, cracked potatoes, rocket salad - serves 2
(GF)

THE CARNIVORE FEAST \$175
ribeye, bone marrow, beef empanada, beef shin taco, corn ribs, kipfler chips - serves 2
(GF)

All of our products are sourced from the shortest possible distance. We take advantage of our abundance of vast open ranges, fertile plains, and pristine seas to select the highest quality products for our restaurant. Utilising the Fleurieu Peninsula for our grass fed beef allows us to provide an exceptional gastronomic experiences.