



ESTD 2015

UNIONBRIDGE

BREWERY & DISTILLERY

CARAMALISED SHALLOT SOURDOUGH \$15
whipped butter
(VE)

DUSTED CALAMARI \$20
aioli, tendril salad
(GFO)

SCALLOPS \$22
beef empanada, chorizo jam, chimichurri

DUCK LIVER PARFAIT \$17
red currant jelly, crostini
(GFO)

SUPPLI \$18
aborio, passata, mozzarella, fried basil, confit garlic aioli
(VE)

16HR SOUS VIDE PORK BELLY \$36
charred asparagus, peppered pineapple, romesco, macadamia
(GF)

PICANHA \$38
potato fondant, sautéed broccoli da rapa
(GF)

WOOD FIRED DUCK BREAST \$36
roasted sweet potato, pickled beetroot, snow pea pesto
(GF)

VENISON RAGU \$37
gnocchi, mascarpone, parmesan crisp, basil oil

SALMON ROULADE \$36
nori, volute, tendrils, soy pearls, salmon roe, grilled lime
(GF)

STOUT CARAMELIZED SHALLOT TARTATIN \$34
feta, straw mushrooms, flaked almonds
(VE)

HAND CUT KIPFLER CHIPS \$15
rosemary, salt, aioli
(GFO)(VE)(VG)

CHAR GRILLED ASPARAGUS \$15
lemon zest, feta crumble, romesco
(VE)(VGO)

SAUTÉED BROCCOLI DA RAPA \$15
confit garlic oil, flaked almonds
(GF)(VE)

ROASTED BABY BEETROOT \$15
tendrils, pickled beets, feta, roasted flaked almonds, pesto
(GF)(VE)(VGO)