UNION

CAVIAR SERVICE

OSCIETRA 30gr
(gfo, cd) $95
an earthy flavour with a taste of crustaceans, a buttery sweet bouquet and a saline finish

OSCIETRA 10gr
(gfo, cd) $65
an earthy flavour with a taste of crustaceans, a buttery sweet bouquet and a saline finish

IMPERIAL 10gr
(gfo, cd) $55
a rich, buttery, and savory profile with nutty undertones, a smooth briny finish

SIBERIAN 10gr
(gfo, cd) $55
a classic intensity with strong flavours of the sea, often with long hazelnut notes

Caviar is served with mini blinis and lemon cream cheese

SALADS

PEAR & GORGONZOLA (v, gf, cn, cd) $18
fresh pear carpaccio, Gorgonzola crumble, caramelised pear, dried cranberries, candied walnuts, pear & white balsamic dressing

UNION CAESAR (vo, cd, gfo) $17
romaine heart, herb croutons, bacon crumbs, parmesan snow, Caesar emulsion, emmental crisp
add: pickled white Cantabrian anchovies $3

APPETIZERS

TRUFFLE MUSHROOM PATE (v, gfo, cd) $18
local mushrooms, white truffle, truffle panko, dehydrated black olive crumb, French cornichons, toast

'RIB & MARROW' (gfo, cd) $20
braised Angus short rib, roasted bone marrow, scalloped potato, lemon chimichurri, pickled onions, black garlic & horseradish mayo

STEAK TARTARE (gfo, ce) $23
hand-cut Angus tenderloin, local egg yolk, togarashi tortilla chips (gfo), 'smoke' dome

FOIE GRAS (cd, cn, gfo) $25
foie gras terrine (mi-cuit), pistachio crumble, pear & stem ginger marmalade, brioche toast
add: a glass of chilled Sauternes $13

SEAFOOD APPETIZERS

LOBSTER BISQUE (gf, cc, cd, cs) $17
lobster & brandy bisque, sauteed lobster bites, roasted tomato oil

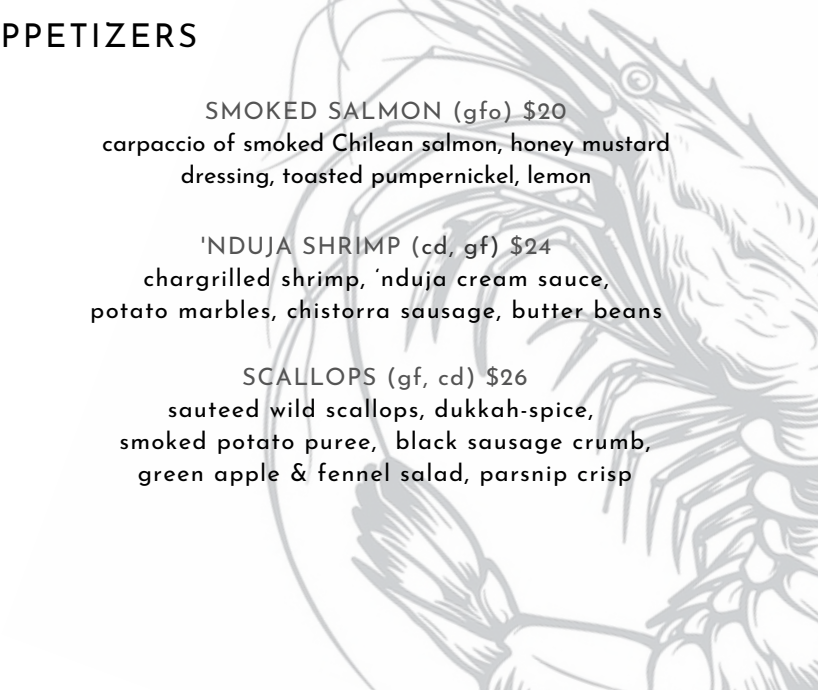
SMOKED SALMON (gfo) $20
carpaccio of smoked Chilean salmon, honey mustard dressing, toasted pumpernickel, lemon

WAHOO CEVICHE (gf, cc) $23
wahoo, passion fruit 'gazpacho', scotch bonnet sorbet, guacamole, blush daikon, plantain chips

'NDUJA SHRIMP (cd, gf) $24
chargrilled shrimp, 'nduja cream sauce, potato marbles, chistorra sausage, butter beans

TUNA MOSAIC (gfo) $25
yellowfin tuna 'mosaic', nori, pineapple foam, tobiko 'caviar', wasabi mayo, Asian dipping sauce
add: house-made togarashi tortilla chips (gfo) $3

SCALLOPS (gf, cd) $26
sauteed wild scallops, dukkah-spice, smoked potato puree, black sausage crumb, green apple & fennel salad, parsnip crisp



Our regular steaks are sourced from American Certified Angus Beef (CAB) herds or New Zealand grass-fed Angus. Choose your cut and then add sides, sauces and toppings (as priced). Please note that requests for butterflied steaks will only be accepted for well-done *tenderloin* cuts. Pittsburg-style steaks can only be cooked for cuts with no bone in.

ANGUS

NEW YORK STRIP $59
Centre-Cut | Bone-Out | 14oz | CAB Angus
bold flavour, tight structure, a cap of fat on one side

RIB-EYE $69
Bone-Out | 16oz | New Zealand Grass-Fed Angus
juicy with a little marbling around the 'eye',
typical grass-fed flavour

FILET MIGNON $69
Barrel Cut | 8oz | CAB Reserve Angus
a lean, classic buttery texture with mild flavour

RIB-EYE 'COW GIRL' $79
Bone-In | 16oz | CAB Angus
a juicy cut, sweet marbling with a curved outer bone

DRY-AGED RIB-EYE $MP
Bone-In | 16oz | CAB Angus or Niman Ranch
a rib-eye cut with a mouth-watering umami flavour
typically 30-40 days in the drying cabinet

PORTERHOUSE $95
Bone-In | 24oz | CAB Angus
two cuts around the T-bone: tenderloin and striploin

TOMAHAWK RIB-EYE $145
Bone-In | 32oz | CAB Angus
the ultimate rib-eye extravaganza, perfect for sharing

SAUCES

PORT & RED WINE (CC, GF)	$6
CREAMY MUSHROOM (V, GF, CC, CD)	$6
CREAMY PEPPERCORN (GF, CC, CD)	$6
CHIMICHURRI (VE, GF)	$5
BÉARNAISE (V, GF, CD)	$6
40-DAY FERMENTED HOT SAUCE (VE)	$5
DRAWN BUTTER (V, CD, GF)	$4

FRIES & FRIENDS

FRIES (VE, GFO)	$6
TOGARASHI SPICED FRIES (VE, GFO)	$6
TRUFFLE PARMESAN FRIES (VEO, GFO, CD)	$9
WHIPPED POTATO PUREE (V, GF. CD)	$6
SCALLOPED POTATOES (V, GF, CD)	$8

MAC & CHEESE

CHEDDAR (V, CD)	$8
GORGONZOLA (V, CD)	$10
BACON (CD)	$12
LOBSTER (CD)	$23

WAGYU

WAGYU TENDERLOIN $145
Bone-Out | 9/10 Japanese Marble Score | 8oz

Provenance: Black Opal, Australia

WAGYU NEW YORK STRIP $115
Bone-Out | 5/6 Japanese Marble Score | 14oz

Provenance: Preston Lake Beef, Australia

WAGYU RIB-EYE $140
Bone-Out | 9/10 Japanese Marble Score | 16oz

Provenance: ICON XB, Australia

WAGYU CHEESEBURGER (gfo, cd) $33
Australian F1 Wagyu patty (8oz),
Cheddar melt, onion jam, crispy bacon,
house burger sauce, pickles, lettuce, tomato,
all-butter brioche bun (gfo)
add: fries $6

SURF & TURF TOPPERS

upgrade any steak with:

8oz chargrilled Caribbean lobster tail $29
chargrilled shrimp (blackened or regular) x5 $18
pan-roasted wild scallops $7 each

VEGETABLES/SALADS

CRISPY SPROUTS *PANCETTA, SAMBAL GLAZE* (VO, GF)	$10
GRILLED BROCCOLINI *MISO GLAZE* (VE, GF)	$10
GRILLED ASPARAGUS PARMESAN SNOW (VEO, GF, CD)	$10
ROASTED CHERRY TOMATOES *BALSAMIC GLAZE* (V, GF)	$8
MUSHROOM RISOTTO (1/2 SIZE) (GF, CD, V)	$15
SMALL WEDGE SALAD (GF, CD)	$10

FROM THE LAND

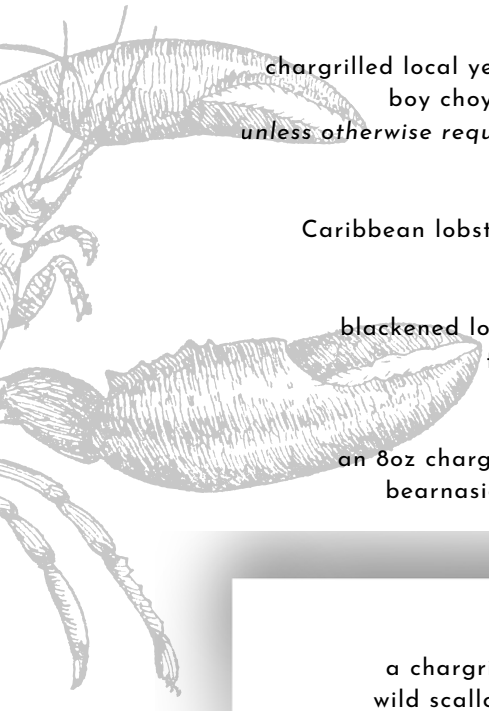
ROAST DUCK (gf, cd) $45
roasted five-spice Maple Leaf duck breast, caramelised fennel, cauliflower puree,
mini potatoes, cherry and redcurrant sauce, watercress garnish

ANGUS BEEF SHORT RIB (cd, gf) $45
5-hour slow braised + roasted
buttered mash potato, thyme-roasted carrots, pearl onions, vintage port wine sauce

MUSHROOM RISOTTO (v, gf, cd) $29
sauteed black oyster & porcini, mushroom cream velouté,
aged Parmigiano-Reggiano, balsamic glaze

FROM THE SEA

RED SNAPPER (gfo, cd) $42
pan-seared local snapper fillet, PEI mussels, spiced apple velouté, confit leeks,
fingerling potatoes, crispy fried capers (gfo)



YELLOWFIN TUNA (gfo, ca) $45
chargrilled local yellowfin tuna, red Pandang coconut broth, soba buckwheat noodles (gfo),
boy choy, edamame, sugar snaps, sesame, watercress & cilantro garnish
unless otherwise requested the tuna is chargrilled to rare with a slightly warm center (80% pink)

LOBSTER & CRAB RISOTTO (gf, cd, cc, cs) $42
Caribbean lobster tail, blue crab 'snow', lobster bisque risotto, sweet drop red peppers

SEAFOOD CIOPPINO (gfo, cd) $42
blackened local wahoo, Caribbean lobster, shrimp, PEI mussels, littleneck clams,
fennel, peri-peri tomato broth, grilled sourdough (gfo)

GRILLED LOBSTER (gf) $45
an 8oz chargrilled Caribbean lobster tail with drawn butter, crispy French fries,
bearnasie sauce, charred lemon (upgrade to truffle parmesan fries +$3)

UNION SEAFOOD PLATTER (gf, cd, cs) $79

a chargrilled Caribbean lobster tail (8oz split), grilled peri-peri shrimp,
wild scallops (x2), PEI mussels, littleneck clams, blackened Chilean salmon
served with bearnaise sauce & a scotch bonnet dipping sauce

add: fries $6, truffle parmesan fries $9, crispy potato pave $8, grilled asparagus $10

(v) = vegetarian, (vo) = vegetarian option, (ve) = vegan, (veo) = vegan option, (cn) = contains nuts,
(gf) = gluten free, (gfo) = gluten free option available, (cc) = contains celery, (ce) = contains egg, (cd) = contains dairy.
(cs) = contains shrimp, (ca) = contains anchovy. Please advise your server of any dietary restrictions.
All prices in CI$: 1 CI$ = 1.25 US$. A 16% gratuity charge will be added to all checks.