

UNION

EASTER SUNDAY 31st MARCH 2024
12-3pm, 6-9pm

APPETIZERS

LOBSTER BISQUE (gf) \$16

lobster & brandy bisque, sauteed lobster bites, tomato oil

PEAR & BLUE CHEESE (gf, cn) \$18

Gorgonzola, caramelised pear, leaves, cranberries, walnuts, pear & white balsamic dressing

CEVICHE (gf) \$23

local catch, passion fruit, scotch bonnet sorbet, guacamole, blush daikon, plantain chips

SCALLOPS (gf) \$24

pan-seared scallops, spiced apple velouté, chistorra crumb, apple crisp

FOIE GRAS 'BRULEE' (gfo, cn) \$27

chilled foie gras (mit-cuit), raspberry coulis, fig gel, candied hazelnuts, brioche toast

ENTREES

MUSHROOM GNOCCHI (v) \$29

gnocchi, Marsala sauce, local sauteed mushrooms, aged parmesan

RED SNAPPER (gfo) \$39

pan-seared local red snapper fillet, PEI mussels, hand-rolled gnocchi (gfo),
Thai red curry broth, crispy fried capers

SHRIMP RISOTTO (gf) 35

sauteed shrimp, Champagne & lobster bisque risotto, confit leeks, black caviar

STEAK FRITES (gf) \$49

Angus New York Strip, French fries or scalloped potatoes, choice of sauce
add: asparagus \$10, broccolini \$10,

ROAST LEG OF LAMB or ROAST BEEF (both gfo) \$45

scalloped potatoes, maple carrots, green beans, sprouts & pancetta,
Yorkshire puddings, mint or horseradish sauce, red wine gravy

DESSERTS

CRÈME BRULEE (v, gf) \$10

passion fruit, sugar crisp

STRAWBERRY ETON MESS (ve, gf) \$13

Pimm's-marinated strawberries, strawberry sorbet, strawberry crisps, meringue 'kisses'

MOLTEN CHOCOLATE CAKE (v) \$14

soft-centre chocolate cake, chilled Crème Anglaise, vanilla gelato, berries

gf = gluten free, gfo = gluten free option, cn = contains nuts, v= vegetarian, ve = vegan