



Lunch Menu

This menu is available from 12-2.30pm seven days.
Please order and pay at the wine bar counter. We are unable to split bills.

The Union Bank courtyard is now non-smoking during lunch service. A smoking area is available in the wine store courtyard. Thank you for your consideration of others.

Antipasto Plate 20-
available from 12pm till 9.30pm
Please see the blackboard for our selection
Perfect for one as a meal or to share with two or three
Sparkling of Orange, glass 7-

Charcuterie Plate 20-
Available 12pm till 9.30pm
Selection of rilette, terrine and parfait served with mustard, cornichons and bread
Check the blackboard for our selection

Cheese Plate 20-
available from 12pm till 9.30pm
2009 Orange Mountain 'Ice', glass 8-

Mezze Plate 12-
Chef's selection of three locally made dips with bread

Bowl of Olives 5-

Bread with La Barre Extra Virgin Olive Oil & Dukkah 6-

Chicken BLT on Racine Kitchen bread
Marinated chicken, Trunkey Creek bacon, roast tomato, rocket, tomato relish
with a mixed green salad on side 12-
2009 Belgravia Gewurztraminer, glass 8-

Pastrami, mascarpone, roast capsicum and piccalilli pickles sandwich
on Racine Kitchen bread with a mixed green salad on side 12-
2009 Ross Hill Pinot Gris, glass 9-

Porchetta, grilled seasonal vegetables and pear chutney sandwich on Racine Kitchen bread
with a mixed green salad on side 12-
2008 Vale Creek Barbera, glass 8-

Beer battered flathead with chips, tartare sauce, lemon and a mixed leaf green salad. 18-
2008 Mayfield Riesling, glass 9-

Chilli salt squid with Asian herb salad and soy, mirin & ginger dipping sauce 18-
2009 Angullong Sauvignon Blanc, glass 8-

250g Sirloin with café de Paris butter, chips and salad 24-
2006 Winburndale "Lost & Found" Shiraz Cabernet, glass 8-

Union Bank Salad
Pear, pecorino, walnuts, local mesculin, crispy pancetta and walnut dressing 18-
2008 Union Bank "The Bandit" Viognier-Roussanne, glass 7-

Pumpkin, mustard fruit and ricotta rotolo with capers, sage and burnt butter sauce 22-
2009 Bloodwood Chardonnay, glass 9-

Poached market fish in coconut and prawn broth with bok choy and egg noodles
topped with herb salad and lime 28-
2009 Belgravia Roussanne, glass 8-

Chips with aioli 6-

Mixed leaf green salad 6-

Desserts 11-

2009 Orange Mountain 'Ice', glass 8-

White chocolate, banana and peanut bread pudding with banana tuile and rum & raisin ice-cream

Apple tasting plate

Apple terrine, apple jelly and granny smith sorbet

Jaffa tart with mandarin sorbet and citrus curd

Union Bank Cheese Plate 20-

Please ask us for today's selection
served with crackers and quince paste

Toby's Estate Espresso Coffee 3.30 & Loose Leaf Tea 3.50-

Organic English Breakfast, Organic Earl Grey, Peppermint, Chamomile, Lemongrass, Sencha Green, Chai

Our Local Producers

The Union Bank makes every effort to use local produce as much as possible. Most of our suppliers are regulars at the fantastic Orange Farmers Market which is held on the second Saturday of each month. But if you are keen to track down their produce at other times, please try the numbers below.

Racine Kitchen Bread

By Shaun Arantz – Racine at La Colline, 02 6365 3275. Also available at Slice of Orange, Manners and Borg and Gaskill Greens Canowindra

Fourjay Farm Hazelnuts, Orange

Basil and Jean Baldwin, 02 6366 5131. Also available at the Orange Farmers Market

Gaskill Greens, Canowindra

Gaskill St, Canowindra, 02 6344 1011.

M & J Butchery, Orange

Michael Borg, 30 Moulder St, Orange, 02 63622037.

Mandagery Creek Venison, Orange

Tim Hansen, 02 6365 6171. Also available at the Orange Farmers Market

Trunkey Creek Hams and Bacon, Orange

Zanzie d'Souza, 02 6369 1381. Also available at the Orange Farmers Market

Waru Organic Farm, Orange

Anna de Baar, 02 6365 9269. Also available at the Orange Farmers Market.

Lucknow Lavender, Lucknow

Barrie Flakelar, 02 6365 5511