

LET'S DRINK



ON TAP

BEER & CIDER	445ML	1.8L JUG
Macs Gold	10	36
Speights Gold	10	36
Speights Summit Ultra	10	36
Steinlager Super Cold	10	36
Steinlager Ultra	10	36
Steinlager Tokyo Dry	10.5	38
Stella Artois	11.5	39
Macs Cloudy Apple Cider	11.5	39
Little Creatures Pale Ale	13	40
Guinness	13	
Panhead Supercharger APA	13.5	40
Panhead Pilsner	13.5	40
Panhead Rat Rod IPA	13.5	40
Panhead Sandman Hazy	13.5	40

BOTTLED

Steinlager Zero (0%)	9.5
Speights Summit No Alcohol (0.5%)	9.5
Emersons Little Bird IPA Alcohol Free (330ml can)	9.5
Steinlager Light 2%	9.5
Speights Mid Ale 2%	9.5
Corona	9.5
Speights Malt Old Dark	9.5
Pure Blonde	9.5
Lion Red Big Bot	13.5
Speights Gold Big Bot	13.5
Steinlager Classic Big Bot	14
Issacs Cider	10
Thomas & Rose Range 500ml	
Watermelon & Cucumber Strawberry & Lime	15

SODAS N' JUICE

MAC'S SODA RANGE:	6
Mandarin, Lime & Bitters Feijoa, Pear & Elderflower Apple & Cranberry Lemonade & Rhubarb	
KERI FRUIT JUICE RANGE:	5
Apple Pineapple Orange Cranberry Tomato	
SOFT DRINKS:	
Coke Cola Coke No Sugar	5
Schwepps Ginger Ale Schwepps Dry Lemonade	5
Lemon, Lime & Bitters	6
Red Bull Range	6
L&P Fanta	5
Voyage Sparkling Water	6.5

CHECK OUT OUR SPECIALS ON THE BIG SCREENS

ALLERGIES: Our kitchen contains large quantities of gluten-based products, nuts, soy or lactose, fish & seafood. Whilst every effort is made to accommodate guests with food related allergies, we must advise that trace particles exist in our kitchen environment. Please seek the Manager should you have any questions.

CREDIT CARDS: We apply a surcharge (2%) to payments using a credit card or paywave, which is in line with our cost of acceptance.

WINE

	150ML	250ML	BOTTLE
PINOT NOIR			
Kopiko Bay	10	16	45
The Ned	12	19.5	55
Mt Difficulty Roaring Meg	14	22	65
BLENDS			
Angus Bull Cab Sav	12.50	20	59
Wee Angus Merlot	11	18	52
Trinity Hills Syrah	11	18	52
Tyrells Old Winery Shiraz	11	18	52
SAUVIGNON BLANC			
Kopiko Bay	10	16	45
The Ned	10.5	17.5	49
Wither Hills Early Light (ABV 7%)	11	18	52
CHARDONNAY			
Kopiko Bay	10	16	45
The Ned	10.5	17.5	49
PINOT GRIS			
Kopiko Bay	11	18	52
The Ned Marlborough	11	18	52
Mt Difficulty Roaring Meg	13	21.5	62
Wither Hills Early Light (ABV 7%)	11	18	52
ROSE			
The Ned	11	18	52
Wither Hills	12	19.5	55
BUBBLES	GLASS	PICCOLLO	BOTTLE
De Bortoli King Valley - Prosecco	11		52
De Bortoli King Valley - Rose	12		55
Lindauer Piccolo Range		13	
Brut Sav Blanc Fraise			
Daniel Le Brun			75
Moet			130

HOUSE SPIRITS 11

McKenna Bourbon | Smirnoff Vodka | Gordons Gin |
Captain Morgan Dark Rum | Bacardi Carta Blanca |
Jose Cuervo Gold Tequila

PREMIUM

GIN	
Bombay Sapphire Gordons Pink Gin	12
Bombay Bramble Scapegrace Original	13
Hendricks	14
VODKA	
42 Below	11
Grey Goose Range	13
RUM	
Appletons Signature Stolen Bacarde Oakheart Malibu	12
Appletons 8yr Old Fiji Ratu	13
Appletons 12yr Old Sailor Jerry Spiced	14
Appletons 21yr Old	18.5
WHISKEY/BOURBON	
Jack Daniels Jim Beam Makers Mark Southern Comfort	12
Canadian Club Jamesons Famous Grouse Monkey Shoulder	13
Jim Beam Black Jim Beam Small Batch Makers Mark 46	14
Top Shelf Guest Range	18.5

**NORTHERN
UNION** PIONEERING
GOOD TIMES
EST. 2014



For Reservations/Bookings contact us below:

www.northernunion.co.nz | 09 426 2651

northernunionpub

LET'S EAT



STARTERS

PUB FRIES aioli or tomato sauce	10
PIZZA BREAD roast garlic, mozzarella, paprika oil, parsley balsamic onion, mozzarella, feta jalapeno, mozzarella, sriracha dressing	15 17 17
JALAPENO POPPERS mozzarella, cream cheese & red pepper stuffed, garlic aioli	18
ARANCINI wild mushroom, truffle oil, parmesan, balsamic onion, garlic aioli	20
COCONUT LIME CEVICHE market fish, coconut cream, lime & chilli marinade, shallots, cherry tomato, spring onion, sliced lime	23
LOADED WEDGES bacon, smoked cheese, sour cream, sweet chilli sauce	20
CRISPY SQUID shaved fennel, garlic aioli, lemon wedge (gf)	20
MASSIMO BURRATA italian cherry tomato, basil, balsamic glaze	22
TWICE COOKED PORK BELLY BITES kewpie mayo, apple sour, gochujang sauce, crackling	22
BUTTERMILK FRIED CHICKEN corn and capsicum salsa, sriracha mayo	22
BEEF CARPACCIO herb dusted, rocket, parmesan, beetroot	21
SOUTHERN FRIED CHICKEN BBQ or Buffalo hot sauce with blue cheese dip	22
TEMPURA SPICED CAULIFLOWER roasted sesame dressing, sesame seeds	22

SHARING PLATTERS

MOANA PLATTER beer battered fish bites, popcorn prawns, crispy squid, coconut raw fish ceviche, pub fries, dipping sauce	70
WHENUA PLATTER buttermilk fried chicken, chargrilled chorizo, pork belly bites, lamb rump, grilled steak strips, mixed leaf salad, dipping sauce	75
UNION ANTIPASTO PLATTER aged cheddar, brie, blue cheese, spicy chorizo, pastrami, pickle, roasted nuts, olives, relish, crackers	28 45

SALAD

GRILLED TUNA baby cos, broad bean, crispy capers, avocado, virgin olive oil, lime juice	29
MALAYSIAN CHICKEN poached chicken, mesclun, crispy noodles, roasted red pepper, cashew nuts, cherry tomato, avocado, satay sauce	27
THAI BEEF thai marinated sticky beef strips, roasted capsicum, red onion, coriander, mung beans, rocket, crispy noodles	27
GRILLED CHICKEN baby cos, crispy bacon, lime, peanut, coriander, coconut yoghurt, fresh lime dressing	28
BUDHA BOWL sticky rice, broad bean, tempura cauliflower, wakame, korean fried chicken, avocado, kewpie mayo	29

V = Vegetarian GF = Gluten Free ingredients used

VEGANS! Just ask, we build our dishes from scratch with the freshest of ingredients, we can adapt dishes!

SIDES

8 EACH

SEASONAL GARDEN VEGETABLES	FRESH SLAW
GARDEN SALAD	GOURMET NEW POTATOES

KIDS MEALS

18 EACH

INCLUDES FRUIT JUICE AND ICE CREAM

FISH N CHIPS	CHICKEN PASTA
CHICKEN N CHIPS	HAM N CHEESE PIZZA

MAINS

PUMPKIN & SPINACH RAVIOLI pinenuts, rose sauce, crispy sage, parmesan	30
FISH N CHIPS beer battered catch of the day, pub fries, fresh slaw, tartare sauce (gf available / pan seared fish on request)	32
LAMB RUMP carrot and ginger puree, confit root vegetables, orange & mustard sauce	34
CHICKEN BREAST skin on free range chicken breast, gourmet potato, chorizo, broccolini, red wine jus	32.5
SLOW COOKED PORK RIBS 500g st louis baby back ribs, union's sticky sauce, fresh slaw, corn on cob, pub fries (gf)	32.5
CHICKEN PARMIGIANA crumbed chicken breast, mozzarella, Italian marinara sauce, garden salad, pub fries, creamy white wine sauce	32.5
STEAK, EGGS N CHIPS chargrilled 250g sirloin, fried egg, pub fries (gf)	38
SCOTCH FILLET chargrilled 250gm scotch, potato gratin, black garlic crème fraiche, charred onion, chimichurri, jus, parsnip crisp (gf)	38

PIZZAS

12IN 29.5 16IN 35

GF base +\$6, 12inch only | half n half +\$6 | dairy free cheese +\$8

FOUR CHEESE mozzarella, parmesan, blue cheese, feta	26 / 30
MARGARITA cherry tomato, mozzarella cheese, fresh basil	26 / 30
PORK AND FENNEL MEATBALL parmesan, fried sage, meatballs	
THE BIG MAC minced beef, pickles, red onion, bacon, big mac sauce, American mustard	
CHICKEN BRIE roasted chicken, brie, bacon, cranberry, spiced plum sauce	
BEEF & BLUE herb crusted beef, roast peppers, caramelised onion, blue cheese sauce, chilli flakes	
MEAT LOVERS meatball, salami, bbq brisket, chorizo, red onion, mozzarella, Jack Daniels BBQ sauce	
VEGETARIAN roast pumpkin, caramelised onions, feta, kalamata olives	

BURGERS

GF bun additional 3

UNION BURGER 180g house made beef patty, crispy bacon, fried egg, caramelised onion, cheese, lettuce, tomato, beetroot, butter bun, pub fries, aioli	28.5
CHICKEN BURGER crumbed chicken breast, cheese, bacon, lettuce, tomato, beetroot relish, spicy mayonnaise, butter bun, pub fries	28.5
VEGETARIAN BURGER chickpea and vegetable pattie, beetroot relish, vegan aioli, lettuce, relish, tomato, pub fries	28.5
OPEN STEAK SANDWICH sirloin, cheese, lettuce, tomato, caramelised onion, aioli, open ciabatta, pub fries	27.5

DESSERTS

18

AFOGATTO (R18) vanilla ice cream, coffee shot, shortbread with choice of: Bailey's/Kahlua/Galliano/Frangelico
TIRAMISU coffee glaze, mango sorbet, brownie crumble
CHOCOLATE SILK TORTE salted caramel, vanilla ice cream

