WELCOME TO THE UNION BANK, ORANGE

The Union Bank was built in 1857. Almost as old as Orange itself, it has always been a place where people meet. Now it has been re-imagined as Orange's premier meeting, social and dining destination.

BEVERAGE MENU

A NOTE FROM THE TEAM

Like many in our industry, we are currently very short on staff. There are also a multitude of delays with receiving stock and other factors outside of our control. We apologise in advance if your first preference is not available, we will always do our utmost best to ensure you find something to your liking.

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PLEASE NOTE - ONE BILL/PAYMENT PER TABLE, UNLESS SPLIT EVENLY.

A SERVICE CHARGE OF 10% APPLIES TO ALL TABLES OF 10 PERSONS OR MORE.

WINES BY THE GLASS

CHAMPAGNE/SPARKLING (150ml)

NV	*Organic Prosecco*, See Saw, Orange, NSW	12
‘11	*‘Storm’ Cuvée*, Stockmans Ridge, Orange, NSW	18
NV	*Cuvée Prestige,* Taittinger, Reims, France	27

WHITE (150ml)

‘20	Riesling, Von Buhl ‘*Trocken’*, Pfalz, Germany	16
‘21	Arneis, The Somm & The Winemaker, Central Ranges, NSW	15
‘21	Pinot Gris, Nashdale Lane, Orange, NSW	13
’20	Godello, Valdsil, Valdeorras, Spain	19
‘20	Chenin Blanc, Cep by Cep ‘*Anjou Blanc’*, France	20
‘16	Chardonnay, Stockmans Ridge, Orange, NSW	16

ROSÉ (150ml)

’21	Rowlee, Orange, NSW	14

RED (150ml)

‘19	Pinot Noir, Byrne Farm, Orange, NSW	19
‘19	Gamay, Pierre Chermette, Beaujolais, France	23
‘19	Nero D’Avola, Babo, Sicily, Italy	16
‘19	Garnacha, Karman, Rioja, Spain	14
‘18	Shiraz, Strawhouse, Orange NSW	17
‘16	Cabernet Sauvignon, Patina, Orange NSW	22

SWEET (75ml)

‘18	Riesling, Patina ‘*Sticky Tea’*, Orange, NSW	12

COCKTAILS

GARDEN G&T 17
Local Parrot Gin, aromatic pink tonic, UB garden herbs, seasonal fruit

MUDGEE SPRITZ 17
Grapefruit & lavender aperitif (made with grape spirit from Mudgee), tequila, local bubbles, soda

CHARLIE CHAPLIN 18
Brookie's 'Slow', apricot brandy, cold-pressed lime

TOMMY'S MARG 18
Blanco tequila, mezcal, cold-pressed lime, agave

NEGRONI 17
Gin, campari, sweet vermouth

MISO SIDECAR 19
Local miso-washed cognac, triple sec, rosemary, citrus

UB ESPRESSO 19
Vodka, Mr. black, cold-pressed coffee, maple

OLD FASHIONED 19
Bourbon, banana, hazelnut, smoked maple, bitters

NON-ALCOHOLIC

HIGHBALLS

CITRUS 8
Fancy lemonade, cold-pressed lime, aromatic bitters

SPICE 16
Seedlip 'Spice 94' non-alcoholic spirit, salted GF soda, seasonal citrus

GARDEN 16
Seedlip 'Garden 108' non-alcoholic spirit, bitter lemon soda, seasonal herbs

SODAS

BLOOD ORANGE 6.5

PINK GRAPEFRUIT 6.5

GINGER 8

COLD-PRESSED JUICE

Supplied by Jucci. Cold-pressed on-site at Mangrove Mountain Orchard (NSW) Tree or vine-ripened, pesticide & herbicide free.

VALENCIA ORANGE 7.5

BLOOD ORANGE 7.5

RUBY GRAPEFRUIT 7.5

WHAT *WE'RE* DRINKING

"A short list of wines we're currently enjoying with our menu"

SPARKLING

NV Swift, *Brut Cuv*ée, Orange, NSW 85

"Highly Awarded. Complex, fresh and vibrant. Chardonnay dominant, producing a dry, savoury wine with a fine acid line and soft strawberry fruit richness". Pair with Mussels, Whole Fried Fish

NV Laherte Frerés '*Ultradition'*, Epernay, Champagne, FR 165

"Wonderfully deep and fleshy, with plenty of Meunier (dominant) character driving the blend. Dried pear, chamomile and spice aromas open in the glass. Generous and inviting." Rillette, Crudo

WHITE *light, bright, aromatic*

'21 The Somm & The Winemaker, Arneis, Central Ranges, NSW 60

"White florals, blossom and citrus. Slightly off-dry with mouth-watering acidity." Pair with Treccia, Octopus

'20 Von Buhl *'Trocken'*, Riesling, Pfaltz, GER 64

"A juicy, mineral-rich Riesling. Rocky texture, mouth-watering, citrus-edged acidity and dry finish". Pair with Kingfish, Octopus

'20 Pyramid Valley, Sauvignon Blanc+, Canterbury, NZ 65

"Elegant and crisp with zesty citrus and grapefruit notes. Sav for the majority with small splash of Pinot Gris, Muscat and Riesling. Quaffable". Pair with Kingfish, Mussels

WHAT *WE'RE* DRINKING *cont.*

"A short list of wines we're currently enjoying with our menu"

WHITE *textured, lush, bold*

'19 Zinga, Fumé Blanc, Orange, NSW 75

"Green gooseberry and box brush characters, citrus fruit and mandarin blossom on the palate with luscious mouth-feel, subtle oak and a crisp finish." Pair with Octopus, Mussels

'19 Thierry Germain *'Cep by Cep'*, Chenin Blanc, Anjou, FR 80

"Our bar managers current favourite. Racy, tangy and bright with plenty of apple, lemon pith and honeyed fruit. Finishing with a shimmy of acid and a salty close... Just like him." Pair with Mussels, Whole Fried Fish

'19 Patina, Chardonnay, Orange, NSW 75

"Toasty with hints of peach, melon and honey. The palate of ripe fruit up front mixes easily with the creamy lees and nuttiness from oak. Classic and delicious, a real local favourite." Pair with Mussels, Porchetta

'19 Louis Jadot, Chardonnay, Chablis, FR 95

"Citrus aromas with touches of flint, minerals and subtle fresh herbs. On the palate it's dry and fresh with pear, citrus and minerality. Perfect long-lunch Chardonnay." Pair with Croquettes, Treccia, Whole Fried Fish

ROSÉ

'21 Strawhouse *'The Pink Pig'*, Orange, NSW 55

"Merlot-based with fragrant crushed berry fruit and petals on the nose, a round and juicy red fruit palate, with a bright and crunchy finish. A staff favourite" Pair with Octopus, Steak Tartare, Spatchcock

WHAT *WE'RE* DRINKING *cont.*

"A short list of wines we're currently enjoying with our menu"

RED *elegant, light to medium bodied*

'19 Pierre Chermette *'Les Griottes'*, Gamay, Beaujolais, FR 88

"Light bodied, cherry fruit on the nose, gentle spicy complexity from the whole bunches matched by waves of crushed raspberry and spiced cherry. Mouth-watering acidity and silky tannins." Pair with Steak Tartare, Rillette

'17 De Salis Pinot Noir, Orange, NSW 115

"A fine textured palate of sour cherry and white strawberry backed up with an underlying earthiness of portobello mushroom and spice, a lingering campari finish." Pair with Steak Tartare, Porchetta

'18 Nero d'Avola, Babo, Sicily, IT 60

"A Sicilian gem with a lifted perfume of freshly crushed blueberries and plum with flecks of aniseed and dried mountain herbs. Lively with a cool, powdery close. The perfect Summer red." Pair with Terrine, Porchetta

'21 The Dreaded Friend, Cabernet Franc, Orange, NSW 75

"Bright vibrant dark berry fruits and silky tannin." Pair with Terrine, Sirloin

WHAT *WE'RE* DRINKING *cont.*

"A short list of wines we're currently enjoying with our menu"

RED *lush, bold, medium bodied+*

'19 Rowlee, Nebbiolo, Orange, NSW 120

"Lifted aromas of sour cherries and raspberries along with hints of wild herbs and violets. The palate is medium weight and has red cherry and cranberry fruit flavours along with savoury truffle characters and fine tannins." Pair with Pork Rillette, Sirloin, Cheese

'18 Valdesil, Mencia, Valdeorras, SP 80

"Lifted, racy, tangy Galician red with stunning spice and drive. It's a bright and juicy cherry scented red, with some floral and spice notes, powdery tannins and a spotless, refreshing finish." Pair with Steak Tartare, Octopus, Spatchcock

'16 Bloodwood '*Maurice',* Cabernet Blend, Orange, NSW 90

"Dense blood-red in colour, lifted bouquet of red and black fruits and a palate of ripe, dark chocolate with vanillin char from extended gentle maturation in fine-grained French oak hogsheads. A long-textured, well balanced fleshy palate framed by graceful, integrated tannins." Pair with Steak Tartare, Sirloin, Cheese

'19 Zinga *'Reserve',* Shiraz, Orange, NSW 75

"Powerful, aromatic and layered. An elegant nose of blueberry, red fruits and pepper with a long, mid-weight palate. Subtle and restrained oak tannins. We love." Pair with Spatchcock, Sirloin, Asparagus

WINES BY THE BOTTLE

KEEPING IT LOCAL – ORANGE REGION, NSW

SPARKLING

‘21	See Saw, *Organic Prosecco*, Orange, NSW	48
‘21	See Saw, *Sparkling Rosé*, Orange, NSW	48
NV	Angullong, *Chardonnay/Pinot Noir*, Milthorpe, NSW	46
‘11	Stockmans Ridge, *‘Storm’ Cuvée*, Orange, NSW	72
NV	Rowlee, *Cuvée by Rowlee*, Orange, NSW	65
‘15	Colmar, *Chardonnay/Pinot Noir*, Orange, NSW	105
NV	Swift, *Brut Rosé*, Orange, NSW	85
NV	Swift, *Brut Cuvée*, Orange, NSW	85
‘10	Swift, *Blanc de Blanc*, Orange, NSW	190
‘16	Swift, *Blanc de Noir*, Orange, NSW	130

WHITE

RIESLING

‘21	Nashdale Lane, Riesling, Orange, NSW	55
‘21	Heifer Station, Riesling, Orange, NSW	55
‘18	Slow Wine Co., Riesling, Orange, NSW	50
‘18	Bloodwood, Riesling, Orange, NSW	65
‘19	Patina, Riesling, Orange, NSW	70
‘21	Rowlee, Riesling, Orange, NSW	65

WINES BY THE BOTTLE

KEEPING IT LOCAL – ORANGE REGION, NSW

WHITE

CHARDONNAY

‘21	Swinging Bridge ‘*Mrs. Payten’,* Chardonnay, Orange, NSW	64
‘16	Stockmans Ridge*,* Chardonnay, Orange, NSW	64
‘19	Blood Brothers, Chardonnay, Orange, NSW	56
‘19	Byrne Farm, Chardonnay, Orange, NSW	84
‘14	Swinging Bridge ‘*Reserve’,* Chardonnay, Orange, NSW	105
‘19	Bloodwood, Chardonnay, Orange, NSW	80
‘19	See Saw *‘Fulcra’,* Chardonnay, Orange, NSW	120
‘19	Patina*,* Chardonnay, Orange, NSW	75
‘04	Patina *‘Reserve’*, Chardonnay, Orange, NSW	135
‘12	*‘Shine’* Chardonnay, Orange, NSW	135
‘14	De Salis, Chardonnay, Orange, NSW	200

AROMATIC/OTHER

‘21	The Somm & The Winemaker, Arneis, Orange, NSW	60
‘20	Quilty & Gransden, Sauvignon Blanc, Orange, NSW	48
‘19	Strawhouse *‘The Naked Pig’,* Sem/Sauv, Orange, NSW	65
‘20	Colmar Estate, Gewurztraminer, Orange, NSW	70
‘21	Colmar Estate, Pinot Gris, Orange, NSW	65
‘21	Nashdale Lane, Pinot Gris, Orange, NSW	52
‘19	Zinga, Fumé Blanc, Orange, NSW	75
‘12	De Salis ‘*Wild Yeast’,* Fumé Blanc, Orange, NSW	120
‘11	Canobolas-Smith *‘Sans Souci’*, Semillon/Sauv Blanc, Orange, NSW	90

KEEPING IT LOCAL – ORANGE REGION, NSW

ROSÉ

'21	Nashdale Lane *'The Social'*, Orange, NSW	52
'21	Strawhouse *'The Pink Pig'*, Orange, NSW	55
'21	Dreaded Friend, Orange, NSW	60
'19	Patina, Orange, NSW	55
'21	Rowlee, Orange, NSW	60
'21	De Salis, Orange, NSW	85

RED

PINOT NOIR

'16	Slow Wine Co., Pinot Noir, Millthorpe, NSW	64
'16	Stockmans Ridge, Pinot Noir, Orange, NSW	66
'19	Byrne Farm, Pinot Noir, Orange, NSW	88
'21	Swinging Bridge *'M.A.W'*, Pinot Noir, Orange, NSW	65
'21	Heifer Station, Pinot Noir, Orange, NSW	75
'18	Colmar '*Block 1',* Pinot Noir, Orange, NSW	105
'18	Patina, Pinot Noir, Orange, NSW	85
'17	De Salis Pinot Noir, Orange, NSW	115
'17	De Salis *'Lofty'* Pinot Noir, Orange, NSW	128
'17	De Salis '*Lofty Red'* Pinot Noir, Orange, NSW	240

WINES BY THE BOTTLE

KEEPING IT LOCAL – ORANGE REGION, NSW

OTHER VARIETALS

‘19	The Somm & The Winemaker, Mourvédre, Central Ranges, NSW	70
‘18	Angullong ‘*Fossil Hill*’, Barbera, Orange, NSW	65
‘19	Rowlee, Nebbiolo, Orange, NSW	120
‘19	Nashdale Lane, Tempranillo, Orange, NSW	70

CABERNET/BLENDS

‘21	Dreaded Friend, Cabernet Franc, Orange, NSW	75
‘16	Patina, Cabernet Sauvignon, Orange, NSW	88
‘18	Bloodwood ‘*Maurice’,* Cabernet Blend, Orange, NSW	95
‘13	Canobolas Smith *‘Alchemy’* Blend, Orange, NSW	125
‘05	Canobolas Smith ‘*Alchemy’* Blend, Orange, NSW	220

WINES BY THE BOTTLE

KEEPING IT LOCAL – ORANGE REGION, NSW

SHIRAZ

‘18	Strawhouse, Shiraz, Orange, NSW	68
‘15	Stockmans Ridge, Shiraz, Orange, NSW	66
‘17	Bloodwood, Shiraz, Orange, NSW	85
‘19	Angullong, Shiraz, Millthorpe, NSW	48
‘17	Angullong *‘Crossing Reserve’*, Shiraz, Millthorpe, NSW	80
‘19	Zinga *‘Reserve’,* Shiraz, Orange, NSW	75

SWEET

‘19	Patina *‘Sticky Tea’,* Riesling, Orange, NSW	48
‘18	Bloodwood ‘*Silk Purse’*, Riesling, Orange, NSW	55

FORTIFIED

NV	Patina *‘Grand Tawny’,* Orange, NSW (500ml)	105
‘04	Canobolas-Smith, Cabernet *‘Vintage Port’,* Orange, NSW (750ml)	95

WINES BY THE BOTTLE

KEEPING IT LOCAL – REGIONAL NEW SOUTH WALES

WHITE

‘20	Lark Hill, Riesling, Canberra District, NSW	48
‘20	Robert Stein, Riesling, Mudgee, NSW	55
‘21	Nick Spencer, Chardonnay, Tumbarumba, NSW	65
‘17	Lark Hill, Chardonnay, Canberra District, NSW	80

RED

‘18	Nick O’Leary *‘Seven Gates’*, Tempranillo, Canberra District, NSW	65

SWEET

‘19	Lark Hill *‘Ley Line’*, Riesling, Canberra District, NSW	55

WINES BY THE BOTTLE

CHANGE OF SCENERY – WIDER AUSTRALIA AND ABROAD

CHAMPAGNE/SPARKLING

NV	Taittinger *'Cuvée Prestige'*, Reims, Champagne, FR	135
'07	Taittinger *'Comtes de Champagne'*, Reims, Champagne, FR	465
NV	Laherte Frerés *'Ultradition'*, Epernay, Champagne, FR	165

WHITE

'20	Von Buhl *'Trocken'*, Riesling, Pfalz, GER	64
'19	Quealy, Pinot Gris, Mornington, VIC	60
'20	Pyramid Valley, Sauvignon Blanc+, Canterbury, NZ	65
'19	Domaine Christian Salmon, Sauvignon Blanc, Sancerre, FR	90
'19	Valdesil, Godello, Valdeorras, SP	84
'19	Thierry Germain *'Cep by Cep'*, Chenin Blanc, Anjou, FR	80
'19	Stoney Rise, Chardonnay, Tasmania, AUS	65
'19	Louis Jadot, Chardonnay, Chablis, FR	95
'17	Louis Jadot, Chardonnay, Mersault, FR	240

ROSE

'19	Rameau D'Or *'Petit Amour'*, IGP Méditerranée, FR	56

WINES BY THE BOTTLE

CHANGE OF SCENERY – WIDER AUSTRALIA AND ABROAD

RED

‘19	Stoney Rise, Pinot Noir, Tasmania, AUS	65
‘19	Pierre-Marie Chermette *‘Les Griottes’*, Gamay, Beaujolais, France	75
‘18	Louis Jadot *‘Le Vaucrain’*, Pinot Noir, Cotes de Nuits, France	155
‘19	Massolino, Nebbiolo, Langhe, Italy	120
‘18	Babo, Nero D’Avola, Sicily, IT	64
‘18	Valdesil, Mencia, Valdeorras, SP	80
‘17	Man O’ War ‘*Dreadnought*’, Syrah, Waiheke Island, NZ	90

WINES BY THE BOTTLE

‘COOL’ WINES – NATURAL/FUNKY

WHITE

‘20	See Saw *‘Samm’,* Organic Marsanne Blend*,* Orange*,* NSW	60
‘19	Hermit Ram *‘Salty White’,* Sauv Blend*,* Canterbury*,* NZ	80

AMBER/ROSÉ

‘21	Swinging Bridge Amber ‘*Amber #003’*, Orange, NSW	60
‘19	Frederick Stevenson, Barossa, SA, AUS	55
‘19	Arfion ‘*Fever’*, Yarra, VIC, AUS	60

RED

‘20	See Saw ‘*Marge*’, Organic Pinot Noir, Orange, NSW	60
‘19	Hermit Ram ‘*Pinots Amphora*’, Pinot Noir Blend, Canterbury, NZ	90
‘19	Frederick Stevenson, Syrah, Barossa, SA, AUS	80

WINES BY THE BOTTLE

HALF BOTTLES & MAGNUMS

SPARKLING

‘20	Massolino, Moscato d’Asti, Serralunga, Italy (375ml)	48

WHITE

‘11	Patina, Chardonnay, Orange, NSW (375ml)	45

RED

‘06	Patina, Cabernet Merlot, Orange, NSW (375ml)	45
‘20	Pierre-Marie Chermette, Gamay, Beaujolais, France (375ml)	48
‘17	Massolino, Barolo, Serralunga d’Alba, Italy (375ml)	120

BEER

TINS/BOTTLES

SYDNEY BEER CO. LAGER 8.5
Sydney, NSW, 330ml, 4.5% alc./vol.

BADLANDS '*NEW WORLD'* PILSENER 9
Orange, NSW, 355ml, 5.3% alc./vol.

BADLANDS PALE ALE 9
Orange, NSW, 355ml, 4.6% alc./vol.

BADLANDS '*DARKNESS PORTER*' 9.5
Orange, NSW, 355ml, 4.8% alc./vol.

PIONEER '*JACKEROO*' MID STRENGTH 8.5
Orange, NSW, 375ml, 3.2% alc./vol.

PIONEER AMBER ALE 9
Orange, NSW, 375ml, 5.6% alc./vol.

PIONEER '*MAJOR MITCHELL'* IPA 9
Orange, NSW, 375ml, 6.4% alc./vol.

WAYWARD '*RASPBERRY BERLINER WEISS*' 9
Camperdown, NSW, 375ml, 3.5% alc./vol.

BEER

NON-ALCOHOLIC

JAMES SQUIRE ZERO 8.5
NSW, 330ml, 0% alc./vol.

CIDER

APPLE

APPLE THIEF '*PINK LADY*' APPLE CIDER 9
Batlow, NSW, 330ml, 4.5% alc./vol

SMALL ACRES '*HERITAGE BLEND*' APPLE CIDER 10
Orange, NSW, 330ml, 6% alc./vol

Current opening hours:

Wednesday to Monday
12pm-late

Restaurant reservations via the Opentable link on our website
www.theunionbank.com.au

Enquiries and events
enquiries@theunionbank.com.au

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#unionbankorange