

# UNION SQUARE

BISTRO AND BAR AT THE  MARTINBOROUGH HOTEL

## ALL DAY MENU

### BAR SNACKS / STARTERS

Fresh baked bread, Gladstone Olive Co extra virgin olive oil & local Manzanillo olives 11.0

### UNION SQUARE ANTIPASTI BOARD

Charcuterie, seafood, olives, etc served with fresh baked bread, pickles, relish

For 2: \$39.5 For 3 \$55 Extra bread \$2pp

Gazpacho soup, thyme & lemon poached prawns, ciabatta crostini 18

BRUSCHETTA: Prosciutto, blue cheese, roast walnuts, sauvignon blanc vincotto drizzle 19

BRUSCHETTA: Tomato, bocconcini, toasted almonds, drunken golden raisins, salad greens 19

Tempura Clevedon Coast oysters, tartare  
1/2 doz \$22  
1 doz \$42

Citrus ceviche: scallops, lime and rice wine dressing, Vietnamese mint, radish, cucumber, lemon verbena & gomasio 19

Bao buns with crispy pork belly, chilli, pickled radish and house made pickles & kewpie mayo 18

Salt & pepper squid, lemon mayo 14

Prawn & saffron arancini, smoked paprika aioli 15

Hand cut chips  
small 7  
large 10

### BLACKBOARD SPECIALS:

~ BURGER & FRIES ~

~ POT PIE & SALAD ~

~ DAILY SALAD ~

### Blackboard Gins

Tanqueray 10 - London	12.0
Source Pure Cardrona - NZ	14.0
Cittadelle - France	15.0

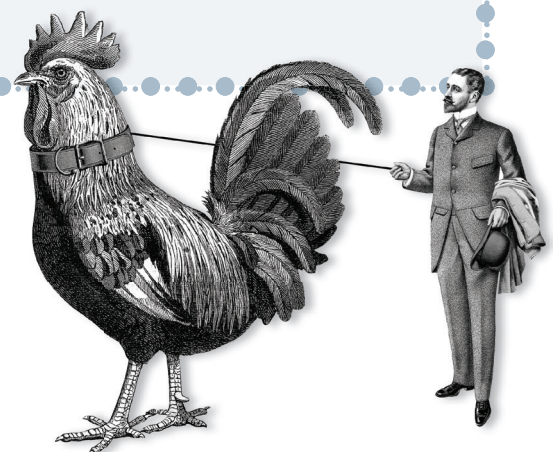
### MAMA'S KOMBUCHA \$9

Warrior: lemongrass, thyme, tumeric

or

Love: rosehip, lavender, vanilla, hibiscus

*Try them with your favourite gin*



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### BIGGER PLATES

Fresh mozzarella with tomato fondue, basil, olive crumb, croutons	22.0
Wild mushroom risotto, pinenuts, baby spinach, sage fritters	ent 18 main 29
Beer-battered fish of the day, fries, tartare sauce	25.0
Pan-fried fish of the day, Israeli couscous Provencal with aubergine, roast peppers, cherry tomato, thyme, parsley, capers	27.0
Gnocchi Parisienne: prosciutto, broccolini, roast hazelnuts, olives, blue cheese cream	29.5
Fresh linguine, prawns, smoked salmon, chilli, yuzu cream sauce	29.5
Grilled Angus sirloin, cafe de Paris butter, Ratatouille	28.5
Sage & onion sausages, crushed new potatoes & beetroot relish	23.0

### SIDE DISHES

Brocolini, herbs, almonds	9.0/ 13.5
Mixed green leaf salad, Gladstone Olive Co Sauvignon Blanc & Green Apple Dressing	8.0/12.0
Israeli Couscous Provencal: aubergine, roast peppers, cherry tomato, thyme, parsley, capers	9.0/12.0
Hand cut chips	7.0/10.0

### DESSERT

Buttermilk pannacotta, crispy meringue	17.5
Strawberry & rhubarb crumble, raspberry sorbet	17.5
Chocolate mousse, pinot noir poached berries	17.5
Selection of ice-cream & sorbet	17.5
Affogato: vanilla ice cream, Kahlua, shot of espresso, petit fours	15.5

### CHEESE SELECTION

with bread, crackers, grapes, chutney, relishes  
26.5

### PORT

De Bortoli Old Boy 21yr aged Tawny 10.0  
Quinta de la Rosa 10yr aged Tawny 12.0

### SALTED CARAMEL ESPRESSO MARTINI

Vodka, butterscotch, Kahlua, coffee  
17.0

We use free range eggs & meat,  
and local produce where possible;  
including Martinborough coffee  
brand *Neighbourhood*