

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

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

Prosciutto Bruschetta with blue cheese, roast walnuts, sauvignon blanc vincotto drizzle 19

Citrus ceviche: fresh market seafood, 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 17

Hand cut chips

small 7

large 10

BLACKBOARD SPECIALS:

~ BURGER & FRIES ~

~ POT PIE & SALAD ~

~ DAILY SALAD ~

Blackboard Gins

Source Pure Cardrona - NZ 15.0

Cittadelle - France 14.0

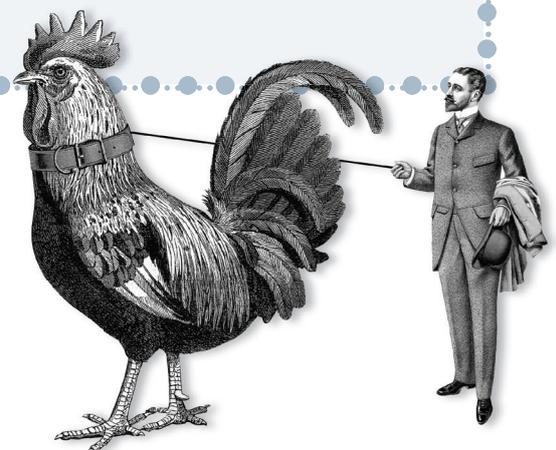
MAMA'S KOMBUCHA \$9

Warrior: lemongrass, thyme, tumeric

or

Love: rosehip, lavender, vanilla, hibiscus

Try them with your favourite gin



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ALL DAY MENU

BIGGER PLATES

Fresh mozzarella with tomato fondue, basil, olive crumb, croutons	21.0
Wild mushroom risotto, pinenuts, baby spinach, sage fritters	entree 18 main 29
Beer-battered fish of the day, fries, tartare sauce	25.0
Pan-fried fish of the day, chickpeas, tomato, chilli, fennel, tomato dressing	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

Green beans, butter, 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
Rhubarb creme brulee, plum & raspberry marshmallow	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 roasted
Neighbourhood Coffee