

# 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 13

### 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

Minestrone soup with smoked pork hock, rocket pesto, herb infused oil, fresh bread 19

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

Citrus ceviche: fresh market seafood, lime & rice wine dressing, garden herbs, radish, cucumber ribbons 19

Bao buns with crispy pork belly, pickled vegetables, kewpie mayo 18

Salt & pepper squid, lemon, smoked paprika aioli 14

Soy and ginger chicken, kimchi, ponzu dressing 22

Hand cut chips small 8.0 large 11.0

### BLACKBOARD SPECIALS:

~ BURGER & FRIES ~

~ POT PIE & MASH ~

~ DAILY SALAD ~

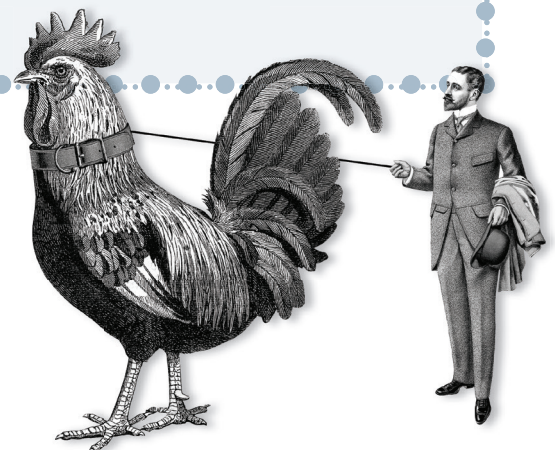
Pinot Noir Barrel-Aged  
Drip-Press Coffee

Bottomless  
\$5 per person

House Made  
Mulled Wine

\$12.0

*Keep warm this winter*



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## ALL DAY MENU

### BIGGER PLATES

Wild mushroom risotto, pinenuts, baby spinach, sage fritters	entree 19 main 29.5
Beer-battered fish of the day, fries, tartare sauce	25.0
Pan-fried fish of the day, soba noodles, fennel salad, lime and garlic dressing	27.0
Gnocchi Parisienne with braised lamb shoulder, olive and pea ragù	29.5
Fresh linguine, prawns, smoked salmon, chilli, yuzu cream sauce	29.5
Sticky pork rack with BBQ sauce and coleslaw	32.0
Ed's pork and sage sausages, buttery mash, grain mustard sauce	23.0
Braised beef brisket with crushed new potatoes, rocket pesto, spinach & peppercorn sauce	28.5
Union Square cassoulet with duck confit, braised lamb, garlic sausage, pork belly and brioche crumb	36.5

### SIDE DISHES

Braised savoy cabbage with roasted walnuts, Pernod beurre blanc, fennel seed and garden herbs	9.0/13.5
Potato galette roasted in duck fat with persillade	12.5
Seasonal mixed green leaf salad, house-made Vinaigrette	8.0/12.0
Hand cut chips	8.0/11.0

### DESSERT

Bread and butter pudding with crème anglais, topped with whisky vanilla ice cream	17.5
Crème caramel with rosemary orange crumble, cinnamon doughnut	17.5
Chocolate fondant with vanilla bean ice cream, chocolate soil	17.5
Selection of ice-creams & sorbets	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***