

UNION SQUARE

BISTRO AND BAR AT THE  MARTINBOROUGH HOTEL

ALL DAY MENU

BAR SNACKS / STARTERS

Fresh bread basket, 10.0
Gladstone Olive Co. extra virgin olive oil
& local Manzanillo olives

UNION SQUARE ANTIPASTI BOARD

Charcuterie, seafood, olives, etc served
with baguette, Mclures pickles,
relishes & sauces For 2: \$39.5 For 3 \$55
Extra baguette \$2pp

BRUSCHETTA: Prosciutto, Bleu 18.0
d'Auvergne, rocket, roast walnuts,
sauvignon blanc vincotto drizzle

BRUSCHETTA: Tomato, bocconcini, 18.0
toasted almonds, drunken golden
raisins, rocket salad

Crispy chicken wings with blue cheese, 1/2doz 14.0
and chilli dipping sauces 1 doz 21.0

Bao buns with crispy pork belly, chilli, 18.0
pickled radish and house made pickles
& kewpie mayo

Moules Mariniere: Green lip mussels 19.0
steamed in white wine, cream & herb
sauce (subject to availability)

Mushroom & truffle arancini, parmesan 14.0
aioli

Hand cut chips small 7 / large 10

BLACKBOARD SPECIALS:

~ BURGER & FRIES ~

~ POT PIE & MASH ~

~ DAILY SALAD ~

Gin List Favourite Combos:

Blush Rhubarb, rose lemonade, mint
Reid & Reid, Yuzu tonic, lime
Lighthouse, pink grapefruit, star anise

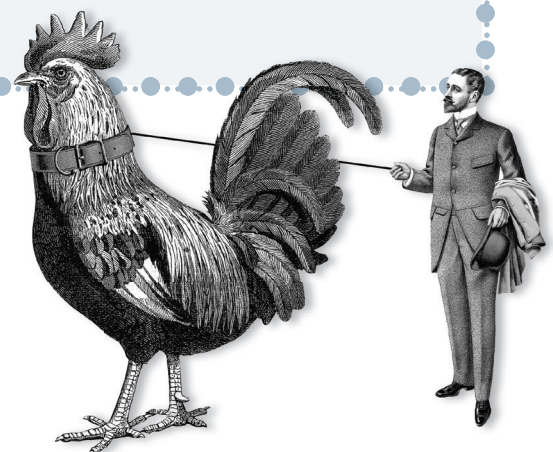
MAMA'S KOMBUCHA \$9

Warrior: lemongrass, thyme, tumeric

or

Love: rosehip, lavender, vanilla, hibiscus

Try them with your favourite gin



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BIGGER PLATES

French onion soup gratinée, gruyere cheese croutons	17.0
Wild mushroom risotto, pinenuts, baby spinach, crispy kale	ent 17 main 28
Fish of the day, fries, tartare sauce: either pilsner-battered or pan fried	25.0
Braised lamb ragout, gnocchi Parisienne, local olives, parmigiana reggiano	28.5
Fresh linguine, prawns, smoked salmon, chilli, yuzu cream sauce	29.5
Grilled Angus sirloin, cafe de Paris butter, fries, red wine sauce	28.0
Sage & onion sausages, buttery mash, sweet onion & grain mustard jus	23.0
Ploughmans platter: bread, linkwater cheddar, pickled onions, ham off the bone and relishes	20.0

SIDE DISHES

Buttered green beans, herbs, almonds	8.0/13.5
Rocket & parmesan salad, Gladstone Olive Co Sauvignon Blanc & Green Apple Dressing	8.0/12.0
Buttery mash	9.0/12.0
Hand cut chips	7.0/10.0

DESSERT

Feijoa & ginger creme brulee, vanilla donut, berry compote	17.0
Vanilla pannacotta, poached pear, brandy syrup	17.0
Warm chocolate fondant, salted caramel sauce, honey ice-cream	17.0
Selection of ice-cream & sorbet	17.0
Affogato: vanilla ice cream, Tia Maria, shot of espresso	14.0

CHEESE SELECTION

with bread, crackers, grapes, chutney relishes 26.5

PORT

De Bortoli Old Boy 21yr aged Tawny 10.0

Barros Vintage Port 2011 18.0

SALTED CARAMEL ESPRESSO MARTINI

Vodka, butterscotch, Tia Maria, coffee
17.0

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