



UNION SQUARE

BISTRO AND BAR AT THE MARTINBOROUGH HOTEL

DECEMBER GROUP LUNCH MENUS subject to change

\$50pp

STARTERS TO SHARE:

Antipasti platter: a selection of pates, charcuterie, rillettes, seafood, pickles, local olives

Served with fresh bread & Gladstone Olive Co extra virgin olive oil

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### MAINS - A CHOICE OF:

Grilled smoked pork loin, crispy potatoes, capers, anchovy, parsley crumble

Fresh fish of the day, tabbouleh, shaved fennel salad, saffron aioli

Gnocchi Parisienne, cherry bocconcini, roast tomato, aubergine, pinenuts

Salad Lyonnaise, bacon lardons, soft poached egg, shallot vinaigrette

Pistachio-stuffed turkey ballotine, grilled asparagus, cranberry jus

*OPTIONAL SIDE DISHES SERVED WITH MAINS \$5pp*

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OPTION DESSERT TO SHARE (add \$15pp):

Selection of petit fours

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Selection of French & local cheeses, bread, crackers, grapes, chutneys & relishes

OPTION TWO \$75pp

STARTERS - A CHOICE OF:

Bruschetta with blue cheese, prosciutto,
rocket, roast walnuts, sauvignon blanc vincotto drizzle

Wild mushroom risotto, pinenuts, baby spinach, crispy kale

Chilled gazpacho soup, thyme & lemon poached prawns

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DESSERT - A CHOICE OF:

Dark chocolate mousse, pinot noir poached black cherries

Vanilla bean crème brulee, churros, berry compote

Selection of ice-creams and sorbets

