

UNION SQUARE

BISTRO AND BAR AT THE  MARTINBOROUGH HOTEL

DINNER MENU

STARTERS

Fresh baked bread, Gladstone Olive Co. extra virgin olive oil & local Manzanillo olives	11.0
UNION SQUARE ANTIPASTI BOARD	
Selection of pates, charcuterie, seafood, olives, served with fresh bread, pickles & relishes	
for 2: 39.5	Extra bread
for 3: 55.0	\$2pp
BRUSCHETTA: Prosciutto, blue cheese, rocket, roast walnuts, sauvignon blanc vincotto drizzle	19.0
BRUSCHETTA: Tomato, bocconcini, toasted almonds, drunken golden raisins, rocket salad	19.0
Gazpacho soup, thyme & lemon poached prawns, ciabatta crostini	19.0
Skillet-roast mussels with lemon, garlic, chilli, olive oil (subject to availability), served with sourdough	19.0
Citrus ceviche of market fish with coriander, chilli, asparagus salad	19.0

HOUSE-MADE PASTA, GNOCCHI, RISOTTO

Linguine, prawns, smoked salmon, chilli, parsley, yuzu cream sauce	29.5
Wild mushroom risotto, pinenuts, baby spinach, sage fritters	starter 18.0 main 29.0
Gnocchi Parisienne, prosciutto, broccolini, blue cheese cream, roast hazelnuts, olives	29.5

WEDNESDAY

~Beef & Burgundy Night~
29.5

This week's Beef dish
+ a glass of pinot noir or beer

THURSDAY

~Seafood Night~
31.5

Trio of seafood dishes,
changes weekly

SUNDAY

~Weekly Roast~
29.5

Locally farmed meat and
accompaniments

SIDE DISHES

Israeli Couscous Provencal: aubergine, roast peppers, cherry tomato, thyme, parsley, capers	9 / 13
Green beans, herbs, almonds	9/13.5
Rocket parmesan salad, Gladstone Olive Co Sauvignon Blanc & Green Apple Dressing	8/12
Hand cut chips	7/10

MAINS & GRILL

Pan roasted fish of the day, shaved fennel salad, tabbouleh, saffron aioli	34.5
Angus beef fillet, brisket & ricotta croquette, pickled radish salad & Cafe de Paris butter	37.0
Confit duck leg, braised red cabbage, smoked bacon, currants, honey dukkah	35.0
Grilled pork loin, white bean puree, tzatziki, romesco sauce	33.5
Pan-fried halloumi, grilled asparagus, & panzanella salad: tomato, cucumber, peppers, basil, croutons	29.0

DESSERT

Buttermilk pannacotta, Eton mess, macaron	17.5
Classic tiramisu, hazelnut biscotti	17.5
Dark chocolate mousse, pinot noir poached berries	17.5
Selection of ice cream and sorbets - changes daily	17.5
Affogato: vanilla ice cream, Tia Maria, shot of espresso, petit fours	15.5

SELECTION OF CHEESE

Cornish Yarg, Colston Bassett Stilton, Taleggio with bread, crackers, grapes, chutney, relishes	26.5
De Bortoli 21 yr aged Tawny Port	10.0