

UNION SQUARE

BISTRO AND BAR AT THE MARTINBOROUGH HOTEL



STARTERS

Fresh baked bread, Gladstone Olive Co. extra virgin olive oil & local Manzanillo olives	11.0
UNION SQUARE ANTIPASTI BOARD	for 2: 39.5
Selection of pates, charcuterie, seafood, olives, served with fresh bread, pickles & relishes	for 3: 55.0
	Extra bread \$2pp
BRUSCHETTA: Prosciutto, blue cheese, roast walnuts, salad greens	19.0
Fresh Mozzarella with basil, tomato fondue, olive crumb, croutons	21.0
Gazpacho soup, thyme & lemon poached prawns, ciabatta crostini	18.0
Citrus ceviche: Fresh market seafood, lime and rice wine dressing, Vietnamese mint, radish, cucumber, lemon verbena & gomasio	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

DINNER MENU

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 BBQ~
29.5

Grilled seafood and local meats
with salad and fresh baked bread

SIDE DISHES

Caprese Salad with bocconcini, basil, tomato and croutons	12
Green beans, butter, herbs & almonds	9/13.5
Mixed green leaf salad, Gladstone Olive Co Sauvignon Blanc & Green Apple Dressing	8/12
Hand cut chips	7/10

MAINS & GRILL

Pan roasted fish of the day, roast cauliflower salad, caper & raisin puree, fried capers, yuzu oil	34.5
Angus beef fillet, parmesan & green pea orechiette pasta, thyme sauteed courgettes & Cafe de Paris butter	37.0
Grilled lamb backstrap, balsamic-roasted beetroot, pickled grapes, whipped feta, sweet sour pecans, smoked bacon lardons	35.0
Grilled pork loin, roasted ratatouille, sauvignon blanc vincotto drizzle	33.5
Pan-fried halloumi, grilled broccolini, panzanella salad: tomato, cucumber, peppers, basil, croutons	29.0

DESSERT

Buttermilk pannacotta, crispy meringue	17.5
Rhubarb creme brulee with plum & raspberry marshmallow	17.5
Chocolate mousse, pinot noir poached berries	17.5
Selection of ice cream and sorbets - changes daily	17.5
Affogato: vanilla ice cream, Kahlua, shot of espresso, petit fours	15.5

SELECTION OF CHEESE

with bread, crackers, grapes, chutney, relishes 26.5

PORT

De Bortoli 21 yr Tawny 10.0 Quinta de la Rosa 10 yr aged tawny 12.0