

UNION SQUARE

BISTRO AND BAR AT THE  MARTINBOROUGH HOTEL

STARTERS

Fresh baked bread, Gladstone Olive Co. extra virgin olive oil & local Manzanillo olives	10.0
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	18.0
Skillet-roast mussels with lemon, garlic, chilli, olive oil (subject to availability), served with sourdough	17.5
Westcoast whitebait fritter, petit leaf salad, lemon aioli	23.5 (50gm) / 43 (100gm)

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
Braised lamb ragout, gnocchi Parsienne, local manzanillo olives, parmigiana regiano	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~
29.5

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, safron aioli	34.5
Angus beef fillet, celeriac puree, smoked bacon arancini, point noir glaze, Cafe de Paris butter	36.0
Confit duck leg, braised red cabbage, smoked bacon, currants, honey dukkah	35.0
Cassoulet: confit duck, pork belly, garlic sausage & lamb, in a white bean ragout, brioche crumb	34.5
House-made linguine, roast tomato, aubergine, cherry bocconcini, pinenuts, parmesan	29.0

DESSERT

Vanilla-bean creme brulee, churros, berry compote	17.5
Classic tiramisu, hazelnut biscotti	17.5
Dark chocolate mousse, pinot noir poached black cherries	17.5
Selection of ice cream and sorbets - changes daily	17.5
Affogato: vanilla ice cream, Tia Maria, shot of espresso	14.5

SELECTION OF CHEESE

Kikorangi blue, Linkwater cheddar, French Camembert, with bread, crackers, grapes, chutney, relishes	26.5
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De Bortoli 21 yr aged Tawny Port 10.0