

UNION SQUARE

BISTRO AND BAR AT THE  MARTINBOROUGH HOTEL

HORS D'OEUVRES / STARTERS

Fresh bread basket, Gladstone Olive Co. extra virgin olive oil & local Manzanillo olives	10.0
UNION SQUARE ANTIPASTI BOARD	
Selection of pates, charcuterie, seafood, olives, served with baguette, USB pickles, relishes & sauces	for 2: 39.5 for 3: 55.0 Extra baguette \$2pp
BRUSCHETTA: Prosciutto, blue cheese, rocket, roast walnuts, French onion soup gratinée, sweeton blanc vincotto drizzle	18.0
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French onion soup gratinee, sweet onions, beef stock, gruyere cheese croutons	17.0
Moules Mariniere: Green lip mussels steamed in white wine, cream & herb sauce (subject to availability)	17.5
Venison carpaccio, goats chesse gougeres, beetroot & tapenade tuiles	19.0

HOUSE-MADE PASTA, GNOCCHI, RISOTTO

Linguine, prawns, smoked salmon, chilli, parsley, yuzu cream sauce	29.5
Wild mushroom risotto, pinenuts, baby spinach, kale chips	starter 17.0 main 28.0
Braised lamb ragout, gnocchi parsienne, local manzanillo olives, parmigiana regiano	28.5

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

Buttery mash	9 / 12
Green beans, herbs, almonds	8/13.5
Rocket parmesan salad, Gladstone Olive Co Sauvignon Blanc Green Apple Dressing	8/12
Hand cut chips	7/10

MAINS & GRILL

Classic cassoulet: confit duck, braised lamb, pork belly, garlic sausage, white bean ragout, brioche crumb	34.0
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
Union Square seafood bouillabaise: fish of the day, prawns, scallops, calamari, fennel broth	34.0
Grilled halloumi, crispy gnocchi, roast fennel, rocket walnut pesto	29.0

DESSERT

Pot au chocolate mousse duo: dark and white chocolate mousse, ice cream, chocolate macaroon	17.0
Vanilla creme brulee, raspberry sorbet	17.0
Pear "bourdaloue" poached pear, frangipane, sable breton, salted caramel ice cream	17.0
Selection of ice cream and sorbets - changes daily	17.0
Affogato: vanilla ice cream, Tia Maria, shot of espresso	13.0

SELECTION OF CHEESE

with bread, crackers, grapes, chutney, relishes

26.5

Port: De Bortoli 21 yr aged Tawny 10.0

DINNER MENU