



UNION SQUARE

BISTRO AND BAR AT THE MARTINBOROUGH HOTEL

GROUP DINNER MENU OPTIONS (menus subject to change)

MENU 1 \$65pp

STARTERS – FOR THE TABLE TO SHARE:

Charcuterie Board: Selection of cured meats, mustard fruits, house-made chutney

Seafood Selection: Salmon mousse, Sicilian mussel and prawn salad, market fish sashimi, preserved lemon, pickled vegetables

Fresh baked bread, local Extra Virgin olive oil, whipped butter

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#### MAINS - A CHOICE OF:

Pan-seared fish of the day, cauliflower purée, rustic croutons, roasted cauliflower and edamame salad, romesco sauce, crispy capers, yuzu oil

Angus beef fillet, sweet onion pavé, cavolo nero, pickled oyster mushrooms, blackberry jus, fresh herbs

Crispy pork belly, duck fat roasted potatoes with piperade, Drunken Nanny lemon goat cheese

Pan-fried halloumi, quinoa, sauteed broccolini, roasted cherry tomatoes, sweet & sour pecans, chive mascarpone

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DESSERT – FOR THE TABLE TO SHARE:

Cheeseboards served with bread, crackers, grapes, chutney

Selection of mini desserts



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MENU 2 \$75pp

STARTERS - A CHOICE OF:

Bruschetta with tomato, bocconcini, toasted almonds,
drunken golden raisins, salad greens

Wild mushroom risotto, pinenuts, baby spinach, sage fritters

Citrus ceviche: fresh market seafood, lime & rice wine dressing,
Vietnamese mint, radish, cucumber, green apple and gomazio

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MAINS - A CHOICE OF:

Pan-seared fish of the day, cauliflower purée, rustic croutons,
roasted cauliflower and edamame salad, romesco sauce,
crispy capers, yuzu oil

Angus beef fillet, sweet onion pavé, cavolo nero,
pickled oyster mushrooms, blackberry jus, fresh herbs

Crispy pork belly, duck fat roasted potatoes with piperade,
Drunken Nanny lemon goat cheese

Pan-fried halloumi, quinoa, sauteed broccolini, roasted cherry
tomatoes, sweet & sour pecans, chive mascarpone

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DESSERT - A CHOICE OF:

Vanilla bean pannacotta, poached apricots, crispy meringue

Raspberry crème brulée with marshmallow and apricot

Chocolate caramel mousse, morello cherries, strawberries