



UNION SQUARE

BISTRO AND BAR AT THE MARTINBOROUGH HOTEL

MENUS FOR GROUPS

menus subject to change

OPTION ONE \$65pp

STARTERS TO SHARE:

Antipasti platter: a selection of pates, charcuterie, seafood, pickles, olives

Served with fresh bread & Gladstone Olive Co extra virgin olive oil

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#### MAINS - A CHOICE OF:

Grilled Angus beef fillet,  
braised beef croquette, pickled radish salad, café de Paris butter

Confit duck leg  
braised red cabbage, smoked bacon, currants, honey dukkah

Fresh grilled fish of the day,  
tabbouleh, shaved fennel salad, saffron aioli

Wild mushroom risotto, pinenuts, baby spinach, crispy kale

*OPTIONAL SIDE DISHES SERVED WITH MAINS \$5pp*

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DESSERT TO SHARE:

Assiette of dessert: a selection of mini desserts & petit fours

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Selection of French & local cheeses, bread, crackers, grapes, chutneys & relishes

OPTION TWO \$75pp

STARTERS - A CHOICE OF:

Bruschetta with blue cheese, prosciutto,
rocket, roast walnuts, sauvignon blanc vincotto drizzle

Wild mushroom risotto, pinenuts, baby spinach, crispy kale

Chilled gazpacho soup, thyme & lemon poached prawns

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### MAINS - A CHOICE OF:

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braised beef croquette, pickled radish salad, café de Paris butter

Confit duck leg  
braised red cabbage, smoked bacon, currants, honey dukkah

Fresh grilled fish of the day,  
tabbouleh, shaved fennel salad, saffron aioli

Pan-fried halloumi, grilled asparagus, &  
Panzanella salad: tomato, cucumber, peppers, basil, croutons

*OPTIONAL SIDE DISHES SERVED WITH MAINS \$5pp*

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DESSERT - A CHOICE OF:

Dark chocolate mousse, pinot noir poached berries

Buttermilk pannacotta, Eton mess, macaron

Selection of ice-creams and sorbets

