



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 beef scotch au poivre,  
braised beef shin, béarnaise, red wine sauce

Crispy pork belly,  
black pudding, caramelised apples, carrot fondant, sauvignon blanc vincotto drizzle

Roasted fish of the day, crispy prosciutto, capers, parsley, anchovies, nut-brown butter

Wild mushroom risotto, pinenuts, baby spinach, sage fritters

*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 roast tomatoes, fresh mozzarella, toasted almonds, golden raisins

Pate de campagne, chicken liver parfait, grape & apple relish, toasted brioche

Gin-cured salmon, lemon tonic caviar, pickled fennel and cucumber

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DESSERT - A CHOICE OF:

Pot au chocolate mousse duo:
dark and white chocolate mousse, coffee ice cream

Rhum baba, pannacotta, fruit compote

Warm feijoa tart, pecan & cinnamon crumble, vanilla-bean ice-cream

