

12PM - LATE

Desserts

COFFEE CRÈME CARAMEL d/g/n* 17.5
 coconut rum sorbet, mandarin gel

APPLE AND GINGER STICKY TOFFEE PUDDING n*
 vanilla ice-cream, toffee sauce

DARK CHOCOLATE TORTE
 orange sorbet, almond tuille

PROSECCO & LEMON POSSET g*/n
 raspberry compote, cardamon shortbread

AFFOGATO g*/n*
 espresso, a shot of Kahlua/ Frangelico/ Amaretto, petit four, vanilla ice-cream

ICE-CREAM AND SORBET d*/g*/n*
 selection of house-made ice-cream and sorbet

TRIO DESSERT TRUFFLES g*/n* 8
 white chocolate, passionfruit & coconut
 dark chocolate & peppermint
 dark chocolate & coffee

CHEESE g*/n* \$8.5 for 1| \$16 for 2| \$24 for 3 cheeses
 blue cheese with local honey, oat biscuits
 soft cheese with quince paste, crackers
 hard cheese with chutney, fruit loaf



Please advise your server of any allergies/intolerances
 d - dairy free g - gluten free n - nut free
 *denotes dish can be adapted on request

12PM - 2PM

GREYTOWN SAUSAGES g/n 27.5
 Greytown butchery beef & worcestershire sausages (2), wholegrain mustard gravy, buttery mash

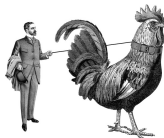
PURE SOUTH BEEF FILLET d*/g 38.5
 cafe de Paris butter, potato rosti, wilted silverbeet, red wine jus

POT PIE DU JOUR n 25
 spring salad, house-made relish

SEAFOOD LINGUINE n e 24 m 33
 Prawns, smoked salmon, chilli, parsley, yuzu cream sauce

MUSHROOM RISOTTO d*/g/n e 23 m 32
 Baby spinach, truffle oil, pinenuts, crispy sage

BUTTERED GREEN BEANS d*/g/n 12.5
 Garlic, parmesan, fresh herbs



UNION SQUARE

BISTRO AND BAR AT THE MARTINBOROUGH HOTEL

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12PM - LATE

ANTIPASTI BOARD (FOR 2) d*/g*/n 34
 Selection of cured meats and cheeses, olives, house-made chutney, toasted bread

BREAD d/g* 14
 Leafyridge extra virgin olive oil, dukkah, marinated olives

DUCK LIVER PARFAIT g*/n* 21.5
 Fruit jelly, pistachio brioche

BRUSCHETTA d*/g*/n* 19.5
 Slow roast pumpkin, goat's cheese mousse, pumpkin seeds, rocket & balsamic syrup
 OR

Prosciutto, blue cheese, rocket, almond, golden raisin

SALMON GRAVLAX d/g/n 19.5
 Whisky & brown sugar cured salmon, orange, fennel, rocket salad, lemon vinaigrette

FISH OF THE DAY g* 28.5
 Beer-battered fish, memphis coleslaw, tartare sauce, Makikihi fries

BURGER d*/g*/n 26.5
 Beer-battered onion rings, watercress, tamarillo chutney, Remutaka Pass Creamery chilli harvati, buttermilk bun, Makikihi fries

SPICED BUFFALO WINGS g/n 18
 Blue cheese ranch dressing

BEEF BRISKET CROQUETTES n 20
 Truffle pears, celeriac remoulade

BAKED CAMEMBERT CHEESE g*/n 24.5
 Balsamic roast shallots, prosciutto crisps, rosemary confit garlic, ciabatta

SALT & PEPPER SQUID g*/n 14
 Paprika lemon mayo

ROCKET SALAD d*/g/n S 11 L 15
 Shaved fennel, parmesan, citrus extra virgin olive oil dressing

MAKIKIHI FRIES d/g/n S 9 L 12.5
 Kewpie mayo, tomato sauce