

BASTILLE DAY MENU

available 10 - 14 July, lunch & dinner

4-course menu \$95pp
with wine matches \$135pp
or individually priced courses/wines available

BREAD BASKET

French baguette, whipped butter [v,n] 6.5pp

STARTER

Chèvre & anchovy tartine,
goats cheese and pickled anchovy tartine,
extra virgin olive oil [n] 23

WINE MATCH,

Domaine Laroche 'Saint Martin' Chardonnay, 2022,
Chablis 24gls | 120btl

MAINS

Herb Encrusted Rack of Lamb,
pommes gratin, sauté of mushrooms, fine herb jus [n] 45
WINE MATCH,

Gabriel Meffre Côtes du Rhône Saint Vincent
'Grenache/Syrah', 2021, Rhone 13gls | btl 65

DESSERT

Mille Feuille,
layers of crispy pastry, crème patisserie,
Chantilly cream, berry compote [v/n] 18

CHEESE

Twice Baked Blue Cheese Soufflé,
prune and Armagnac compote [v/n]

WINE MATCH,

Mouton Cadet Reserve 'Sauternes', 2019, Bordeaux 12

g=gluten free; n=nut free; d=dairy free; ve=vegan; v=vegetarian; *dish may be adapted; trace elements may remain. Wines subject to change.



UNION SQUARE

BISTRO AND BAR AT THE  MARTINBOROUGH HOTEL