



UNION SQUARE

BISTRO AND BAR AT THE MARTINBOROUGH HOTEL

CONFERENCE MENUS

must be booked at least 24 hours in advance

Conference catering at the Martinborough Hotel is provided by the in-house Union Square Bistro, owned & operated by Michelin-star Chef Adam Newell.

A range of menu options are provided, or we can cater to meet your specific needs.

BREAKFAST

Continental \$20pp

Toast, home-made jams, local honey, spreads

Croissants & pain au chocolate

Country muesli & cereals

Yoghurts & poached fruits

Country cooked breakfast \$24pp

Local bacon & sausages

Free range eggs of your choice

Roasted vine tomatoes

Local portobello mushrooms

Omelettes with a choice of fillings

Served with toast & spreads

MORNING & AFTERNOON TEA

2 items per person \$15

4 items per person \$24

6 items per person \$30

Sweet options

Cheese scones, raspberry friands, chocolate muffins

Sable Breton, vanilla shortbread, raisin financiers, macaroons

Savoury options

Assorted Club sandwiches

Pancetta & red onion tartlets, home-made sausage rolls,

Ham & gruyere mini croissants

Local cheeses, baguette, chutneys, relishes, crackers

Selection of teas and filter coffee \$5pp

WORKING LUNCH

Option one \$25pp

Croque monsieur, reuben sandwiches, club sandwiches (includes gluten free and vegetarian options)

Quiche Lorraine, pulled BBQ pork bao buns

Fresh seasonal fruit platter

Petit fours

Working lunch option two \$35pp

Roast free range chicken, crispy pork belly, grilled Angus sirloin, fish of the day served with garnishes, sauces & relishes

House salad with green apple & sauvignon blanc dressing

Buttered new potatoes with fresh mint

Followed by fresh seasonal fruit platter & petit fours

UNION SQUARE ANTIPASTI PLATTER

Available for morning tea, afternoon tea or lunch \$20pp

A selection of pates, charcuterie, seafood, local olives, pickles

Fresh baguette, Gladstone extra virgin olive oil

Served with relishes, chutneys and sauces

HIGH TEA

Classic High Tea \$40pp

A selection: petit fours, finger sandwiches, mini savouries, scones with jam & cream

Served with a selection of teas or barista coffee

Add a glass of Pol Roger Champagne \$55pp

MASTERCLASSES

Cooking masterclass & lunch \$120pp

1.5 hour cooking class with recipes to take home

3-course lunch with wine to match each course

Wine masterclass \$110pp

2-hour class with wine expert

Tasting and comparison of 8-10 types of wine

Matched small plates served with the wine

