

Degustation

UNION SQUARE BISTRO

Available to book with 48 hrs notice. Min. 2 guests.
\$110pp ~ \$150pp w/ 5x75ml Wine Pairings

Amuse-Bouche

SMOKED SALMON mousse vol-au-vent
w/ balsamic glaze [n] OR

SMOKED TOMATO mousse
vol-au-vent w/ balsamic glaze [v/n]

Wine Pairing: La Michelle Sparkling '17

Starter

CRISPY PORK BELLY w/ cauliflower
puree, caramel black pepper sauce &
fresh herb salad [n/g] OR

Wine Pairing: Gladstone Pinot Gris '21

ZUCCHINI CANNELLONI stuffed w/ cous
cous, apricot & pinenuts w/ yoghurt sauce
& fresh herb salad [d*/v]

Wine Pairing: Margrain Riesling '20

Entree

CHICKEN BREAST stuffed w/ pistacio cream
cheese w/ creamy truffle polenta [g] OR

Wine Pairing: Nga Waka Chardonnay '22

MUSHROOM RISOTTO w/ green peas,
ricotta cheese & wild truffle [n/d*/v]

Wine Pairing: Porter's Estate Pinot Noir '20

Main

EYE FILLET w/ mash potatoes, honey
glazed carrots & red wine jus [g/n] OR

Wine Pairing: Luna 'Blue Rock' Syrah '18

POTATO GNOCCHI w/ tomato sugo,
parmesan shards, brown butter & sage [n/d/v]

Wine Pairing: Nga Waka Chardonnay '22

Palate Cleanser

SORBET [d/v]

Dessert

BOMB ALASKA short crust biscuit w/ choc
ice cream incased w/ fluffy meringues,
berry coulis & torched w/ rum [n/v]

Wine Pairing: Schubert Dolce '23

g=gluten free; v=vegetarian; n=nut free; d=dairy free.

*dish may be adapted on request. Trace elements may be present.

A complete GF Degustation can be prepared with 48 hrs notice on request.