

UNION SQUARE

BISTRO AND BAR AT THE MARTINBOROUGH HOTEL



DINNER SET MENU

\$79.50 pp. Menu is seasonal and subject to change.

Add Garlic Bread & Warmed Olives w/ Almonds on arrival \$10pp

Add La Michelle méthode traditionnelle on arrival for \$12.5pp

STARTER

Farmhouse Pâté - duck livers, red onion marmalade, cornichons, baguette [g*/n]

Arancini - crumbed and lightly fried prawn & cheese risotto balls w tomato basil dip [g/n]

Confit Duck Salad - blood orange salsa, mandarin & kumara puree, pomegranate glaze [d/g/n/v*].

Vegetarian option is with halloumi instead of duck.

Venison Carpaccio - pecorino romano, truffle aioli, rocket salad, balsamic reduction [g*/n]

MAIN

200g Beef Eye Fillet - served medium rare w/ garlic herb butter, green beans & french fries [g/n/v]

Pan Seared Snapper - hazelnut encrusted snapper on nicoise salad [perla potatoes, green beans, olives, cherry tomatoes, basil vinaigrette], pickled asparagus [g/d]

Prawn Linguine - courgettes, pecorino romano, cherry tomatoes, lemon oil & basil [n/d]

Ratatouille - oven baked heirloom tomatoes, aubergine, courgette and capsicums in a tomato and basil sauce w/ oregano oil and a side salad [n/d/ve/g]

Beef Smashburger - cheese, lettuce, tomato, avocado mayo, burger sauce & fries [n/g*/d*]

DESSERT

Vanilla Panna Cotta - stonefruit compote, almond praline [g]

Pecan Pie - vanilla bean ice-cream, caramel sauce [v]

Chocolate & Hazelnut Mousse - chantilly cream, feuilletine, amarena cherries [g/v]

Ice-Cream & Sorbet Selection - [v/g*/d*/n*]

Dietaries: d=dairy free; g=gluten free; n=nut free; v=vegetarian; ve=vegan.
* dish may be adapted on request. Trace elements may be present.