

UNION SQUARE BISTRO

29th March - 1st April

\$80pp ~ \$125 w/ wine pairings

Dinner from 5pm / Easter Sunday from 12pm
15% surcharge added on 29/3 & 1/4

Easter

Entree

PAN SEARED SCALLOPS

w/ chorizo, cauliflower puree
& leek ash [g/n]

Wine Match: Margrain Riesling '20

PUMPKIN RAVIOLI

w/ brown butter, toasted pine nut & crispy sage [v/n*]

Wine Match: Nga Waka Chardonnay '22

Main

BRAISED LAMB SHANK

w/ truffle polenta, pan glazed vege
& red wine jus [g/n]

Wine Match: Luna Estate 'Blue Rock' Syrah '18

MUSHROOM RISOTTO

w/ spinach, wild truffle & parmesan [v/n*/d*]

Wine Match: Porter's Estate Pinot Noir '20

HAZELNUT F.O.D.

our fresh fish catch, encrusted in
hazelnut crumb w/ crushed potato,
spinach, capers & grape butter [g/n*]
Wine Match: Craggy Range Sauvignon '23

Dessert

DECONSTRUCTED PAVLOVA

rum infused cream patisserie,
Chantilly cream & stewed fruits [n]

Wine Match: Mouton Cadet Sauternes '19

CHOCOLATE MOUSSE

w/ biscuit crumble, whip cream
& chocolate sauce [n/g*]

Wine Match: Schubert Dolce '22

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.

