



LUNCH

STARTERS

WARMED OLIVES AND ALMONDS 14
d/g/v/ve/n*

GARLIC BREAD 18 n/v
fresh baked baguette | garlic & herb butter

FARMHOUSE PÂTÉ 23 g*/n
free range duck livers | red onion marmalade
cornichons | grilled baguette

DUCK AND BLOOD-ORANGE SALAD 24 d/g/n
confit duck breast | blood orange salsa |
mandarin & kumara puree |
pomegranate glaze | micro green salad

BURRATA 28 v/g
fresh Italian mozzarella | heirloom tomato salad |
basil vinaigrette | dukkah

TUNA CEVICHE 24 d/n/g
yellowfin tuna | pickled ginger & radishes |
cucumber salad | yuzu dressing |
smoked coconut cream

TABLE SIDES

SHOESTRING FRIES 13 g*/v/ve*

GRILLED ASPARAGUS 14 g/d*/ve

GARDEN SALAD 12 g*/n/d/ve

MASHED POTATOES w/ jus 12 g/n/v

KUMARA MASH 14 g/n/v

Please advise of any dietaries. Trace elements may occur.
d - dairy free g - gluten free n - nut free v - vegetarian
ve - vegan. * denotes dish can be adapted on request

MAINS

FROM THE GRILL

300gm scotch fillet 53 g/n

200gm eye fillet 45 g/n

Choice of one sauce or butter: (4 for an extra)

- bearnaise g/n/v
- lemon & caper butter g/n/v
- peppercorn g/n
- roasted garlic butter g/n/v
- lyonnaise g/n
- truffle butter g/n/v

Choice of one side: (7 for extra sides)

- shoestring fries
- garden salad
- kumara mash
- grilled asparagus
- potato mash w/ jus
- *see table sides for sides allergies

PAELLA 45 g/n/d

saffron & tomato rice | sea scallops | mussels |
prawns | chorizo

CHICKEN COBB SALAD 36 n/g*/d*

smoked chicken breast | prosciutto | boiled eggs
pecorino romano | cherry tomatoes | croutons

choice of: creamy ranch **OR** house vinaigrette

CURRIED GOAT SAUSAGES 34 n

kumara mash | vadouvan gravy | micro greens

MAPLE GLAZED PORK BELLY LINGUINE 38

basil pesto | roasted red peppers |
capers | olives | fresh herbs

RATATOUILLE 32 n/d/g/ve

heirloom tomatoes | aubergine | courgette |
capsicums | oregano oil | micro green salad

REUBEN SANDWICH ON RYE 24

corned beef | housemade sauerkraut | swiss |
thousand island dressing | gherkin | fries

MEDITERRANEAN PANINI 24 n/v

roasted aubergine | manchego cheese | harissa |
fire roasted red peppers | tomato basil sauce

SUNDAYS: CHEF'S ROAST w/ all the trimmings 38

WEEKENDS until 2pm:

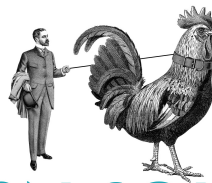
EGGS BENEDICT w ham off the bone 23 g*/n
English muffin | poached eggs | hollandaise

BRIOCHE FRENCH TOAST 20 v

berry compote | chantilly cream | **add** bacon 7

BAR SNACKS

11.30am-Late



UNION SQUARE

BISTRO AND BAR AT THE MARTINBOROUGH HOTEL

TO SHARE

WARMED OLIVES AND ALMONDS 14 g/v/ve/n*

GARLIC BREAD 18 d*/g*/n*/v/ve*
fresh baked baguette | herb garlic butter

TRADITIONAL BUFFALO WINGS 18.5

carrot and celery batons | ranch dip

- OPTION - Buffalo Hot with blue cheese crumbles (spicy) g/n
- OPTION - Garlic Herb Butter (mild) g/n
- OPTION - Honey BBQ (mild) n

FRIED CALAMARI 21 d*

watercress | roasted red peppers | pine nuts | oregano lime vinaigrette

FRENCH FRIES 13 g*/d/n/v/ve

tomato sauce | Kewpie mayo

MAINS

BEEF SMASH BURGER 30 n/g*/d*

two beef smash patties | american cheese |
tobacco onions | candied jalapenos | bbq sauce |
Kewpie mayo | brioche bun | shoestring fries

TUATARA BEER-BATTERED FISH & CHIPS 32 d*/g*/n*

petit salad | lemon | house-made tartare

Please let your server know any dietary requirements

d - dairy free g - gluten free n - nut free v - vegetarian ve - vegan.

* denotes dish can be adapted on request