

UNION SQUARE

BISTRO AND BAR AT THE  MARTINBOROUGH HOTEL

LUNCH MENU 12PM - 5PM

(unless stated otherwise)

Light Lunch

Caprese salad, red wine reduction, olive soil tomato, mozzarella, basil, EVO	9.5 13.5
Fresh seafood ceviche lime & rice wine dressing, salad of radish, green apple & daikon	19.5
Bruschetta salmon gravalax, drunken nanny goats cheese, roasted cherry tomato, caper berries	19
Bruschetta roasted cherry tomato, bocconcini, balsamic, rocket, walnuts, olive soil	19
Duck Parfait, housemade chutney, toasted brioche, olive soil	21
Charcuterie board (for 2) Selection of cured meats, mustard fruits, house-made chutney, toasted bread	32.5
Cheeseboard (for 2) Selection of hard, soft and blue cheese, quince paste, chutney, fresh bread, crackers	26

Side Dishes

Makihi fries, ketchup, kewpie mayo	8.5 12.5
Buttered green beans, fresh herbs, garlic & parmesan	12
Torn iceberg salad, ranch dressing, croutons, toasted almonds, pumpkin seed	11

Brunch 12pm - 3pm

Free range bacon and egg buttie, HP sauce	12.5
Poached eggs, hollandaise, English muffins: BENEDICT with ham	22
MONTREAL with smoked salmon	22
FLORENTINE with wilted spinach	20
House-made muesli, Greek yoghurt, fresh and poached fruit	17

Mains & House-Made Pasta

Wagyu beef sausages, buttery mash, wholegrain mustard gravy	26
Wagyu beef burger, buttermilk bun, piperade, kewpie mayo, beetroot relish, makihi fries	25
Pot pie du jour, garden salad, and housemade pickle	24
Beer battered fish of the day, makihi fries, tartare sauce, slaw with almonds, tarragon & yoghurt	28
Linguine prawns, smoked salmon, chilli, parsley, yuzu cream sauce	22 33
Wild mushroom risotto, pinenuts, baby spinach, crispy sage	20 31

Please advise your server of any
Allergies or Intolerances