

SMALL PLATES/ SHARING

Fresh baked bread, Gladstone Olive Co. extra virgin olive oil, dukkah, whipped butter 11

CHARCUTERIE BOARD

Selection of cured meats, mustard fruits, house-made chutney, toasted sourdough 32.5

SEAFOOD SELECTION

Salmon mousse, Sicilian mussel and prawn salad, market fish sashimi, preserved lemon, pickled vegetables, toasted sourdough 32.5

BRUSCHETTA: Tomato, bocconcini, toasted almonds, drunken golden raisins, salad greens 19

Gazpacho soup, thyme & lemon poached prawns, ciabatta crostini 18

Citrus ceviche: Fresh market seafood, lime & rice wine dressing, Vietnamese mint, radish, cucumber, green apple & gomazio 19

Fresh mozzarella salad with heirloom tomatoes, fresh basil and olive oil 20

Bao buns with crispy buttermilk chicken, pickled vegetables, spring onions, kewpie mayo 18

UNION SQUARE

BISTRO AND BAR AT THE  MARTINBOROUGH HOTEL

ALL DAY MENU

SNACKS

Warmed Manzanillo olives with citrus, Spanish herbs, garlic, thyme 9

Manchego cheese with olive oil and rosemary 12

Salt & pepper squid, lemon and smoked paprika aioli 14

Mushroom arancini with truffle and parmesan aioli 13

Lamb croquettes with middle eastern spices, mint yoghurt 13

Hand cut chips with kewpie mayo, house-made tomato sauce 8 / 11

LARGE PLATES

Wild mushroom risotto, pinenuts, baby spinach, crispy sage entree 19.0
main 29.5

Beer-battered fish of the day, fries, tartare sauce 25

Pan-fried fish of the day, cherry tomatoes, fennel, spring onions, crostini and salsa verde 27

Strozzapretti with prosciutto, broccolini, blue cheese, olives, and tuscan herb infused olive oil 27

Fresh linguine, prawns, smoked salmon, chilli, yuzu cream sauce 29.5

Ed's pork and sage sausages, buttery mash, grain mustard sauce 24

Angus beef sirloin, hand cut chips, Café de Paris butter, rocket salad 29.5

Tamarind pork belly, fresh Asian slaw, toasted peanuts, soy & ginger dressing 25



