



UNION SQUARE

BISTRO AND BAR AT THE MARTINBOROUGH HOTEL

DINNER MENU

Starters

FRESHLY BAKED BREAD 15
with sea salt whipped butter & dips g*/n*/d*/v*

ANTIPASTI FOR TWO 36
cured meats, salmon gravlax, olives, soft & blue
cheeses, house-made chutney, fresh baked bread
g*/n*/d*/v*

BRUSCHETTA 19.5
balsamic roasted red onion, butternut pumpkin,
ricotta, tree nuts, honey drizzle d*/g*/n*/v*
add prosciutto 4.0

TUNA TEMPURA 20
saffron & orange braised fennel, pickle salad d*/g*/n

DUCK LIVER PARFAIT 21
caramelized onion relish, toasted sourdough g*/n

SOUP OF THE DAY 19
with toasted rye sourdough g*/n*

WEDNESDAY

GRILL SPECIAL 42.5

This week's special dish matched with wine/beer

SUNDAY

WEEKLY ROAST 34.5

Locally farmed meat & accompaniments

Please let your server know any dietary requirements
d - dairy free g - gluten free n - nut free v - vegan

* denotes dish can be adapted on request

Mains

PURE SOUTH BEEF FILLET 39.5

Pure South beef fillet, thyme & garlic scallop
potato, sautéed greens, spice cherry
compote d*/g/n

MARKET FISH 38

fresh fish of the day, calamari, mussels,
scallops, tiger prawns, braised fennel,
coconut & kaffir lime velouté, herb crumb n

ROAST LAMB RUMP 38

pea and mint risotto, confit beetroot, lemon &
rosemary butter, jus g/n/d*

SEAFOOD LINGUINE sml 25 lg 35

prawns, smoked salmon, chili, parsley,
yuzu cream sauce n

GRILLED CIDER-BRINED PORK LOIN 37.5

crispy gourmet potatoes, bacon, portobello
mushroom ragout g/n/d*

MUSHROOM RISOTTO sml 25 lg 35 portobello

mushroom & spinach risotto, pine-nuts, sage
crisp g/n*/d*/v*

TARTE TATIN 32

roast beetroot, artichoke & halloumi tarte
tatin, tomato walnut dressing, grain salad n*

Side Dishes

Rocket salad, parmesan, fennel, lemon vinaigrette 10/13
d*/g/n/v*

Buttered broccoli florets, almonds, garlic, parmesan 13
g/n*

Triple cooked Makikihi fries, ketchup, mayo 10/13.5
d/g*/n

Roast beetroot, blue cheese, parsley, roasted walnuts,
parmesan 15 n*/d*/v*