



UNION SQUARE

BISTRO AND BAR AT THE MARTINBOROUGH HOTEL

DINNER MENU

Starters

TRIO OF DIPS 14
freshly baked bread g*/n*/d*

ANTIPASTI FOR TWO: 35
cured meats, salmon gravlax, olives,
soft & hard cheeses, house-made chutney,
freshly baked bread d*/g*/n*

BRUSCHETTA 19.5
grilled courgette, roasted cherry tomato,
Drunken Nanny goat's cheese mousse, walnuts,
basil oil d*/g*/n*

BEETROOT + CITRUS-CURED
SALMON GRAVLAX 19.5
chive cream cheese, pickled cucumber, crostini
d*/g/n

COFFEE-SPICED VENISON CARPACCIO 21.5
seared venison, vanilla poached pear,
truffle vinaigrette, red wine reduction,
watercress & shaved parmesan, d*/g/n

SUMMER WATERMELON SALAD 20
raspberry & truffle vinaigrette, Kikorangi mousse,
pickled apples, roasted pinenut d*/g/n*

WEDNESDAY

GRILL SPECIAL 42.5

This week's special dish matched with wine/beer

SUNDAY

WEEKLY ROAST 32.5

Locally farmed meat & accompaniments

Mains

PURE SOUTH BEEF FILLET 38.5
carrot + honey parsnip subric, savoury polenta,
buttered greens, red wine butter, jus d*/g/n

PAN-ROASTED MARKET FISH 37.5
chimichurri, perla potato, tomato, beans,
red wine reduction, Lot 8 yuzu olive oil d*/g/n

SLOW BRAISED LAMB SHOULDER 37.5
char-grilled Mediterranean vegetables,
salsa verde, red wine jus g/n/d

MINT & HERB RISOTTO e 23 m 33
baby spinach, peas, marinated artichokes,
roasted almonds, prosciutto crisp, tarragon,
olive oil g/d*/n*/v*

SEAFOOD LINGUINE e 24 m 34
prawns, smoked salmon, chili, parsley,
yuzu cream sauce n

GRILLED PEACH, MOZZARELLA SALAD 33
ancient grains, lemon honey dressing g/n*

WAGYU BEEF BURGER 26.5
Wagyu Beef Pattie, mustard and pickle mayo,
iceberg lettuce, bacon, caramelized onion,
tomato, triple-cooked Makikihi fries d*/g*/n*

PORK + THYME + GARLIC SAUSAGES 28.5
from Greytown Butchery, buttery mash, apple
cider jus d*/n/g

BEER-BATTERED FISH OF THE DAY 28.5
triple cooked Makikihi fries, summer slaw,
tartare sauce d*/g*/n*

Side Dishes

Roasted new potatoes 9/12 d/g/n

Buttered green beans, almonds, garlic, parmesan 12.5 g/n*

Triple cooked Makikihi fries, ketchup, mayo 9/12.5 d/g*/n

Caprese salad: fresh mozzarella, tomato,
basil, olive crumb 14 g/n

Rocket salad, parmesan, shaved fennel,
balsamic + extra virgin olive oil dressing 9/12 d*/g/n

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