

UNION SQUARE

BISTRO AND BAR AT THE  MARTINBOROUGH HOTEL

STARTERS

Fresh baked bread, Gladstone Olive Co. extra virgin olive oil, whipped butter	11
CHARCUTERIE BOARD (for 2) Selection of cured meats, mustard fruits, house-made chutney, toasted sourdough	32.5
SEAFOOD SELECTION (for 2) 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 and gomazio	19
Heirloom tomato and fresh mozzarella salad, tomato fondue, olive soil, fresh basil	20

HOUSE-MADE PASTA, RISOTTO

Linguine, prawns, smoked salmon, chilli, parsley, yuzu cream sauce	29.5
Wild mushroom risotto, pinenuts, baby spinach, crispy sage	starter 19 main 29.5
Strozzapretti with prosciutto, broccolini, blue cheese, olives, and Tuscan herb infused olive oil	27

SIDE DISHES

Rocket & fennel salad, shaved parmesan, toasted walnuts, house vinaigrette	8/12
New season potatoes with butter and fresh herbs	12
Green beans with extra virgin olive oil, garlic, toasted almonds	9/12
Hand cut chips	8/11

DINNER MENU

WEDNESDAY

~Beef & Burgundy Night~
32.5

This week's beef dish
+ a glass of red wine or a beer

THURSDAY

~Seafood Night~
32.5

Trio of seafood dishes
changes weekly

SUNDAY

~Weekly Roast~
29.5

Locally farmed meat and accompaniments

MAINS & GRILL

Pan-seared fish of the day, cauliflower purée, rustic croutons, roasted cauliflower and edamame salad, romesco sauce, crispy capers, yuzu oil	37
Angus beef fillet, sweet onion pavé, cavolo nero, pickled oyster mushrooms, blackberry jus, fresh herbs	37.5
Smoked lamb rump, saffron, feta and pea risotto, braised lamb croquette, salsa verde	38
Crispy pork belly, duck fat roasted potato, piperade, Drunken Nanny lemon goat cheese	34
Pan-fried halloumi, quinoa, grilled asparagus, roasted cherry tomatoes, sweet and sour pecans, chive mascarpone	29
West Coast whitebait fritter, rocket, radish & fennel salad, lemon infused mayo	starter 24 main 46

Book now for Christmas Day

Dinner seatings still available

To book, call 06 306 9350
or email: info@unionsquare.co.nz

