

UNION SQUARE

BISTRO AND BAR AT THE MARTINBOROUGH HOTEL

SET MENU 1 \$70

STARTERS – FOR THE TABLE TO SHARE:

Charcuterie Board: Selection of cured meats, mustard fruits, house-made chutney

Fresh baked bread, Leafy Ridge extra virgin olive oil, marinated olives

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MAINS - A CHOICE OF:

Pan roasted fish of the day, onion soubise, niçoise salad, local herbs, pesto oil

Pure South beef fillet, potato galette, confit shallot, green beans, Parkvale mushroom and jus

Wild mushroom risotto, pinenuts, baby spinach, crispy sage

Crispy pork belly, fennel a la grecque, whipped drunken nanny goat's cheese, candid walnuts

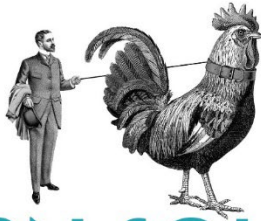
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DESSERT – FOR THE TABLE TO SHARE:

Cheeseboards served with bread, crackers, grapes, housemade chutney

Selection of mini desserts

*All menu items are subject to change according to seasonality and availability.
Please advise us if you have any dietary requirements.*



UNION SQUARE

BISTRO AND BAR AT THE MARTINBOROUGH HOTEL

SET MENU 2 \$80

STARTERS - A CHOICE OF:

Caprese salad, tomato, mozzarella, red wine reduction, olive soil, basil, EVO

Bruschetta: salmon gravlax, Drunken Nanny goats' cheese, roasted cherry tomato, caperberries

Citrus ceviche, lime & rice wine dressing, salad of radish, green apple & daikon

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MAINS - A CHOICE OF:

Pan roasted fish of the day, onion soubise, niçoise salad, local herbs, pesto oil

Pure South beef fillet, potato galette, confit shallot, green beans, Parkvale mushroom and jus

Wild mushroom risotto, pinenuts, baby spinach, crispy sage

Crispy pork belly, fennel a la grecque, whipped drunken nanny goat's cheese, candid walnuts

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DESSERT - A CHOICE OF:

Passionfruit cheesecake, blackberry & strawberry jelly, almond tuile

Maple panna cotta, bacon walnut crumb

Cheeseboards served with bread, crackers, seasonal fruits, housemade chutney

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