

UNION SQUARE

BISTRO AND BAR AT THE MARTINBOROUGH HOTEL

SET MENU 1 \$70

STARTERS – FOR THE TABLE TO SHARE:

Antipasti board: Selection of cured meats, olives, house-made chutney, baked bread, Leafy Ridge extra virgin olive oil, dukkah, marinated olives ^{df*/gf*}

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MAINS - A CHOICE OF:

Pan roasted market fish, crushed perla potatoes, baby spinach, capers, saffron mayonnaise ^{df*/gf}

Braised lamb shoulder ragout, creamy pasta, mushroom, spinach

Pure South beef fillet, potato rosti, silverbeet, pickled walnuts, red wine jus ^{df*/gf}

Spiced chickpea & vegetable Wellington, beetroot relish, garden salad ^{df*/v}

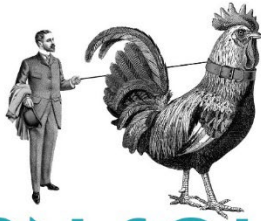
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DESSERT – FOR THE TABLE TO SHARE:

Cheeses with crackers, chutney, quince paste ^{gf*}

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:

Union Square soup of the day with ciabatta

Whisky & brown sugar cured salmon gravlax,
orange, fennel and rocket salad, lemon vinaigrette df/gf

Bruschetta: slow roasted pumpkin & goat's cheese mousse,
pumpkin seeds, rocket & balsamic syrup df*/gf*

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MAINS - A CHOICE OF:

Pan roasted market fish, crushed perla potatoes, baby spinach, capers, saffron mayonnaise df*/gf

Braised lamb shoulder ragout, creamy pasta, mushroom, spinach

Pure South beef fillet, potato rosti, silverbeet, pickled walnuts, red wine jus df*/gf

Spiced chickpea & vegetable Wellington, beetroot relish, garden salad df*/v

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DESSERT - A CHOICE OF:

Steamed orange sponge, pear compote, citrus sorbet

Coffee crème caramel, mandarin gel and coconut ice cream gf/df/v

Cheeses with crackers, chutney, quince paste gf*

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