



UNION SQUARE

BISTRO AND BAR AT THE MARTINBOROUGH HOTEL

GROUP MENU 1

\$65pp

menus subject to change

STARTERS – FOR THE TABLE TO SHARE:

Union Square Antipasti platters

Served with

Fresh baked bread, local Extra Virgin olive oil and olives

MAINS - A CHOICE OF:

Grilled Angus beef fillet,
black truffle pommes dauphine, creamed celeriac

Crispy pork belly, duck fat roasted potatoes with piperade and
Drunken Nanny lemon goat cheese

Seafood bouillabaisse on a bed of braised fennel with tiger prawns,
scallops, calamari, market fish, spicy aioli

Pan-fried halloumi, roasted winter vegetable salad, drunken currants,
almonds, red wine drizzle

OPTIONAL SIDE DISHES SERVED WITH MAINS \$5pp

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DESSERT – FOR THE TABLE TO SHARE:

Cheeseboards served with bread, crackers, grapes, chutney

Selection of mini desserts

GROUP MENU 2

\$75pp

STARTERS - A CHOICE OF:

Bruschetta with blue cheese, prosciutto,
rocket, roast walnuts, sauvignon blanc vincotto drizzle

Wild mushroom risotto, pinenuts, baby spinach, sage fritters

Minestrone soup with smoked pork hock, rocket pesto,
herb infused oil and fresh bread

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black truffle pommes dauphine, creamed celeriac

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Drunken Nanny lemon goat cheese

Seafood bouillabaisse on a bed of braised fennel with tiger prawns,  
scallops, calamari, market fish, spicy aioli

Pan-fried halloumi, roasted winter vegetable salad, drunken currants,  
almonds, red wine drizzle

*OPTIONAL SIDE DISHES SERVED WITH MAINS \$5pp*

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DESSERT - A CHOICE OF:

Crème caramel with rosemary orange crumble, cinnamon doughnut

Bread and butter pudding with crème anglaise and whisky vanilla ice cream

Selection of ice-creams and sorbets

