



# UNION SQUARE

BISTRO AND BAR AT THE MARTINBOROUGH HOTEL

## Lunch Menu

**12PM - 2PM**

**PURE SOUTH BEEF FILLET 38.5**

Carrot + honey parsnip subric, savoury polenta, buttered greens, red wine butter, jus *d\*/g/n*

**SEAFOOD LINGUINE e 24 m 34**

prawns, smoked salmon, chili, parsley, yuzu cream sauce *n*

**MINT & HERB RISOTTO e 23 m 33**

baby spinach, peas, marinated artichokes, roasted almonds, crisp prosciutto, tarragon, olive oil  
*g/d\*/n\*/v\**

**PORK + THYME + GARLIC SAUSAGES 28.5**

from Greytown Butchery, with buttery mash, apple cider jus *d\*/g/n*

**12PM - LATE**

**TRIO OF DIPS 14**

with freshly baked bread *g\*/n\*/d\**

**ANTIPASTI FOR TWO: 35 *d\*/g\*/n\****

cured meats, salmon gravlax, soft & hard cheeses, olives, house-made chutney, freshly baked bread

**BRUSCHETTA 19.5**

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

**BEETROOT + CITRUS-CURED SALMON GRAVLAX 19.5**

chive cream cheese, pickled cucumber, crostini *d\*/g\*/n*

**SUMMER WATERMELON SALAD 20**

raspberry & truffle vinaigrette, Kikorangi mousse, pickled apples, roasted pinenuts *d\*/g/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\**

**BEER-BATTERED FISH OF THE DAY 28.5**

triple cooked Makikihi fries, summer slaw, tartare sauce *d\*/g\*/n\**

## Side Dishes

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 us know of any allergies

d - dairy free g - gluten free n - nut free v - vegan | \* denotes dish can be adapted on request