

UNION SQUARE

BISTRO AND BAR AT THE  MARTINBOROUGH HOTEL

It is vitally important you inform your server of any allergies or intolerances
 d - dairy free available
 g - gluten available
 n - nut free available
 We aim to be adaptable and accommodating to any dietary requirements.

STARTERS

Fresh baked bread, Gladstone Olive Co. extra virgin olive oil, local Manzanillo olives <i>d / g</i>	13
CHARCUTERIE BOARD (for 2) <i>g / n</i> Selection of cured meats, mustard fruits, house-made chutney, toasted bread	32.5
BRUSCHETTA: blue cheese, roast walnuts, drunken golden raisins <i>d / g / n</i> with Prosciutto OR roasted artichokes	19
Whitebait fritter with rocket, fennel, orange & radish salad, lemon aioli <i>g</i>	e 24 / m 46
Fresh seafood citrus ceviche, lime & rice wine dressing, salad of radish, green apple & daikon <i>d / g / n</i>	19.5
Duck liver parfait, toasted brioche, pear chutney <i>g</i>	21

HOUSE-MADE PASTA, RISOTTO

All available as small or large

Linguine, prawns, smoked salmon, chilli, parsley, yuzu cream sauce	e 22 / m 33
Wild mushroom risotto, pinenuts, baby spinach, crispy sage <i>d / g / n</i>	e 20 / m 31
Pumpkin, sage and ricotta tortellini, black truffle and rosemary beurre noisette <i>n</i>	e 20 / m 32

MENU

WEDNESDAY

~ Beef & Burgundy Night ~ 32.5

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

SUNDAY

~ Weekly Roast ~ 32.5

Locally farmed meat and accompaniments

SIDE DISHES

Buttered green beans, with fresh herbs, garlic & parmesan <i>d / g / n</i>	12
Torn iceberg salad with ranch dressing, croutons, toasted almonds, pumpkin seeds <i>d / g / n</i>	11
Toasted cous-cous salad with fig, artichoke, <i>d / g / n</i> crumbled feta, pine nuts, orange & saffron drizzle	13
Makikihi fries, ketchup, kewpie mayo <i>d / g / n</i>	8.5 / 12

Union Square Cheeseboard

Selection of hard, soft and blue cheeses, quince paste, housemade chutney, fresh bread, crackers

\$26 *g / n*

MAINS & GRILL

Pan roasted market fish, sautéed potato with coriander and tumeric, bok choy, coconut vichyssoise <i>d / g / n</i>	37.5
Angus beef fillet with a pie of chicken, bacon and truffle, creamed celeriac, red wine jus <i>d / g / n</i>	36.5
Herbed confit chicken leg, <i>d / g / n</i> salad Niçoise with green beans, cherry tomato, roasted potato, white anchovies, olive crumb, sauvignon blanc vinaigrette	35.5
Ed's pork and sage sausages, buttery mash, wholegrain mustard gravy <i>n</i>	25
Beer battered fish of the day, Makikihi fries, tartare sauce, slaw with almonds, tarragon & yoghurt <i>d / n</i>	27
Venison burger with bacon, lettuce, tomato, porcini mustard aioli, brioche bun, Makikihi fries <i>d / g / n</i>	24.5
Pot pie du jour, with celeriac remoulade, housemade pickle <i>d / n</i>	24

DESSERT

Buttermilk tart with poached pear, tamarillo sorbet	17
Warmed Tunisian orange cake, passionfruit and orange coulis, vanilla bean ice-cream	17
Caramel latte pannacotta with cinnamon churros and chocolate crumb	17
Selection of ice-creams and sorbets	17
Affogato: Espresso, shot of Kahlua OR Frangelico, vanilla bean ice-cream, petit fours	17
Daily selection of dessert truffles	5 each