

# UNION SQUARE

BISTRO AND BAR AT THE  MARTINBOROUGH HOTEL

Please let your server know of any allergies or intolerances

d - dairy free

g - gluten free

n - nut free

\* denotes dish can be adapted on request

## 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 / d*</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 / d* / n</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, onion jam <i>g* / n</i>	21

## HOUSE-MADE PASTA, RISOTTO

All available as entree or main dish

Linguine, prawns, smoked salmon, chilli, parsley, yuzu cream sauce <i>n</i>	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* / n*</i> crumbled feta, pine nuts, orange & saffron drizzle	13
Makikihi fries, ketchup, kewpie mayo <i>d / g / n</i>	8.5 / 12

## 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, salad Niçoise with green beans, cherry tomato, roasted potato, white anchovies, olive crumb, sauvignon blanc vinaigrette <i>d* / g / n</i>	35.5
Wagyu beef 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* / g* / n*</i>	27
Pot pie du jour, with celeriac remoulade and housemade pickle <i>n</i>	24

## WOAP BURGER

### Matariki Lamb Burger ~ 24

Matariki terraces lamb  
with drunken nanny lemony goat's cheese,  
tzatziki, pickled cucumber,  
beetroot relish AA

*Beer Match*

Garage Project Hapi Days ~ 10