

UNION SQUARE

BISTRO AND BAR AT THE  MARTINBOROUGH HOTEL

ALL DAY MENU

SMALL PLATES / BAR SNACKS

Fresh bread basket, 10.0
Gladstone Olive Co. extra virgin olive oil
& local Manzanillo olives

UNION SQUARE ANTIPASTI BOARD

Selection of pates, charcuterie, seafood,
olives, served with baguette, USB pickles,
relishes & sauces For 2: \$39.5 For 3 \$55.0

Extra baguette 2.0pp

BRUSCHETTA: Prosciutto, bleu 18.0
d'Auvergne, rocket, roast walnuts,
sauvignon blanc vincotto drizzle

BRUSCHETTA: Roast tomatoes, 18.0
mozzarella, toasted almonds,
drunken golden raisins

"CHIPS & DIP" Hand cut lattice chips, 15.0
artichoke, parmesan truffle oil dip

Lemon pepper calamari, red pepper 17.0
& chilli mayo

Mushroom & truffle arancini, chive & 14.0
parmesan aioli

Venison chipolatas, devilled bbq 16.0
sauce

Sticky slow-cooked pork ribs with 18.0
spiced dukkah

Country pate, chicken liver parfait, 17.5
grape & apple relish, toasted brioche

Hand cut chips small 7 / large 10

BURGER & FRIES

– see blackboard special –

POT PIE 'DU JOUR'

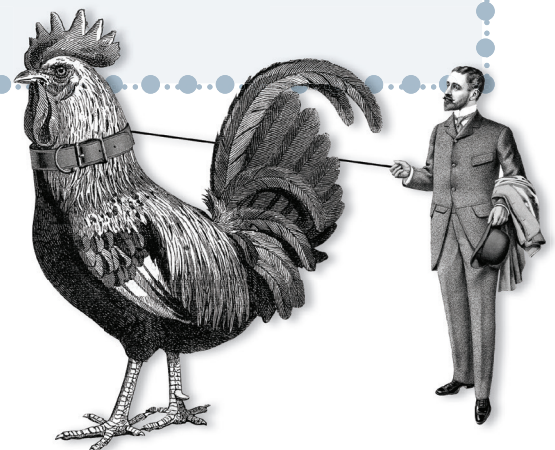
– see blackboard special –

Gluten free and dairy free
available on request.
Please let us know about
dietary requirements when
ordering

BLUSH

RHUBARB GIN

with pink grapefruit tonic
& fresh mint
\$15.0



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ALL DAY MENU

BIGGER PLATES

French onion soup gratinée, sweet onions, beef stock, gruyere cheese croutons	17.0
Wild mushroom risotto, pinenuts, baby spinach, sage fritters	ent 17 main 28
USB Cassoulet: confit duck, braised lamb, pork belly, garlic sausage, white bean ragout, brioche crumb	34.0
Fish of the day, fries, tartare sauce: either pilsner-battered or pan fried	25.0
Braised lamb ragout, gnocchi Parisienne, local olives, parmigiana reggiano	28.5
Fresh linguine, prawns, smoked salmon, chilli, lemon beurre blanc	29.5
Grilled Angus sirloin, mushrooms, bacon lardons red wine sauce, crispy kale	28.0
USB sage & onion sausages, buttery mash, sweet onion & grain mustard jus	23.0

SIDE DISHES

Sautéed swiss brown mushrooms, sage, spring onion, parmesan, cream	8.0/13.5
Rocket & parmesan salad, Gladstone Olive Co Sauvignon Blanc & Green Apple Dressing	8.0/12.0
Buttery mash	9.0/12.0
Hand cut chips	7.0/10.0

DESSERT

Chocolate mousse duo: dark and white chocolate mousse, coffee icecream	17.0
Vanilla crème brûlée with poached rhubarb	17.0
Vanilla bean panacotta, spiced poached tamarillo, cinnamon doughtnut	17.0
Apple tart tatin, Granny Smith sorbet, salted caramel sauce	17.0
Affogato: vanilla ice cream, Tia Maria, shot of espresso	13.0

CHEESE

Fourme d'ambert - Blue cheese from South West France	
Bocage - Raw Milk Camembert from Normandy	
3 Year Aged Linkwater Cheddar from Blenheim with bread, crackers, grapes, chutney relishes	26.5

SALTED CARAMEL ESPRESSO MARTINI

Vodka, butterscotch, Tia Maria, coffee	17.0
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We use free range eggs & meat,
and local produce where possible;
including Martinborough coffee
brand *Neighbourhood*