UNION SQUARE
BISTRO AND BAR AT THE MARLBOROUGH HOTEL

FOOD MENU

Entrees/Snacks (from 11am - late)

GARLIC PIZZA BREAD, olive oil, parsley, sea salt, chilli flakes [v/g*/n] 18 | with GF base 21

PORK BELLY BITES, Char siu bbq sauce [g/n/d] 22

BONELESS FRIED CHICKEN, tossed w/ choice of: Spicy Korean, Buffalo, or Honey BBQ [n/d] 23

SALT & PEPPER SQUID, marinated & flash fried, lemon mayo, pickled red chillies [d/n] 24

TEMPURA PRAWNS, lightly fried, Mississippi Comeback sauce, coconut sambal [n/d] 23.5

CHICKEN LIVER PARFAIT, crostini, pickles, grape jelly [g*/n] 23.5

BAKED CAMEMBERT, quince jelly, candied walnuts, crostini [g*/n*/v] 21

LOADED FRIES, tender beef brisket, melted cheese, warm cheese sauce, jus, pickled red chilies [g*/n] 25

PORK & CHIVE DUMPLINGS, soy vinegar dip, chili oil [n/d] 18

MAKIKIHI FRIES with Kewpie mayo & tomato sauce [d/ve*/g*/n] 15

Larger (from 11am - late)

CHEESEBURGER, beef patty, cheddar cheese, lettuce, tomato relish, pickles, pickled onions, burger sauce, fries [n/g*/d*] 33
or 43 as a “Big Boy”(double patty+bacon)

NASHVILLE HOT CHICKEN BURGER, fried chicken topped with Nashville hot sauce, lettuce, pickles, kewpie mayo, Makikihi fries [n/d] 33

FISH & CHIPS, beer battered fresh gurnard fillets, orange sesame slaw, tartare & lemon [g*/n/d] 35

SEAFOOD CHOWDER, creamy broth, fresh gurnard, calamari, mussels, clams, shrimp, potatoes, carrots, fresh herbs, toasted ciabatta [n/g*] 26

BEEF BRISKET MELT, melted provolone & cheddar, pickled jalapeños, fries [n] 28.5

GOODNESS BOWL, garlic & lemon hummus, quinoa, avocado, pickled cucumber, red onions, dressed carrots, avocado smash, wild rocket [ve/n/v/g/d] 29

Pizzas (from 11am - closing)

12" - Takeaway available ~ [GF base add +3]

MARGHERITA, mozzarella, pomodoro, basil, fresh pesto [v] 26

CALABRIAN, spicy pepperoni, mozzarella, pomodoro sauce, garlic, rocket [n] 29

HOLLYWOOD, smoked salmon, capers, mozzarella, dill crème fraîche, rocket, garlic, lemon [n] 33

SPANISH, spicy chorizo, grilled peppers, olives, feta, pomodoro sauce, mozzarella, garlic, rocket, balsamic glaze [n/v*] 29

ITALIAN, prosciutto, sundried tomato, pesto, garlic, pomodoro, mozzarella, rocket, balsamic glaze [v*] 29

CHEF’S DAILY SPECIAL, ask our team! 29

Signature Mains

12pm - 2:30pm & 5pm to late (12pm - late on SAT & SUN)

BEEF EYE FILLET, pommes gratin, grilled pumpkin, creamy mushroom sauce [g/n] 53

PASTA OF THE DAY, ask about today’s special 38

MOROCCAN LAMB SAUSAGES, artisan made lamb sausages, creamy mash potatoes, jus, Rotkohl (braised red cabbage), chermoula (fresh herb sauce) [n] 39.5

LOUISIANA SEAFOOD BOWL, New Orlean style crab, mussels, clams, gurnard, andouille sausage, corn on the cob, new potatoes, Cajun broth, lemon wedge, ciabatta toast [g/n] 48

PORTOBELLO MUSHROOMS, roasted in garlic butter, creamy polenta, sautéed wild spinach [g/n/v] 36.5

Sides

CAULIFLOWER AU GRATIN, cheese sauce, crumb topping [v/g*/n] 16

SAUTÉED BRUSSELS SPROUTS, bacon lardons, hollandaise, feta, almonds [v*/ve*/n*/d*/g] 16.5

PORTUGUESE SALAD, fresh salad greens, sun-dried tomatoes, feta, grilled peppers, stuffed green olives, carrots, red wine vinaigrette [v/ve*/d*/n/g] 17

g=gluten free; n=nut free; d=dairy free; ve=vegan; v=vegetarian; dish may be adapted; trace elements may remain;
15% surcharge added on Public Holidays. Menu items and prices are subject to change and availability.

B R U N C H

Saturday & Sunday 9:30am to 2:00pm
Wednesday 8:00am to 11:00am

To Start

Mimosa 16 | Fresh Orange Juice 8 | Espresso Martini 22 | Bloody Mary 18

Mains

FARMERS BREAKFAST,
Two poached eggs on toasted artisan ciabatta,
streaky bacon, lamb sausage, mushrooms, hashbrowns [g*/n] 32

AMERICAN PANCAKE STACK,
Chantilly cream, whipped butter, berry compote, maple syrup drizzle, [n] 23
recommended: *add streaky bacon 7*

THICK CUT FRENCH TOAST
Egg dipped ciabatta, cinnamon, vanilla, maple syrup, streaky bacon [n] 25

MARTINBOROUGH BENEDICT,
Two poached eggs on toasted artisan ciabatta,
topped with fresh creamy hollandaise [g*/n/v*]
choice: *ham, bacon or spinach* 26**; *smoked salmon*** 30

SMASHED AVOCADO,
Toasted ciabatta, avocado, green peas, mint, lime, feta, extra virgin olive oil,
roasted almonds, chilli salt [g*/d*/n*/ve*] 25 ~ ***add smoked salmon 9***

SMOKED SALMON & POTATO HASH,
Poached egg, capers, spring onions, lemon & hollandaise [g/n/d*] 32

TWO EGGS poached on ciabatta toast [g*/n/v*] 24
choice of: streaky bacon or garlic butter mushrooms

MUESLI BOWL, yoghurt, milk, fresh fruit [v/d*/ve*] 20

Sides

POTATO HASHSTICKS, parmesan topping, side of tomato sauce [n] 9

LAMB SAUSAGE, artisan made [n] 9 **| HOLLANDAISE SAUCE** 4

Gravity Barista Coffee

Black Coffee 5.5 | White Coffee 6 | Hot Choc 6 | Iced Latte or Mocha w/ whip cream 9
T-Leaf Tea 6 | Takeaway Cup +.50
Extras +1 ea : Large Size ; Oat, Soy ; Coconut ; Decaf ; Cream ; Milk ; Extra Shot
Ice Cream 4

What's On

CURRY TUESDAY - authentic, aromatic Curry from 11:00am - Includes a house drink for 39.5

HOT-POT THURSDAY - warm & hearty stew from 11:00am - Includes a house drink for 39.5

SUNDAY BEEF ROAST - handmade Yorkshire pudding, jus & all the trimmings for 39.5
OR add bread & butter pudding, vanilla ice cream 49.5

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