

UNION SQUARE

BISTRO AND BAR AT THE  MARTINBOROUGH HOTEL

STARTERS

Freshly baked bread, Leafyridge extra virgin olive oil, dukkah, marinated olives d / g* / n*	13.5
Antipasti board for 2 people: Selection of cured meats, soft & hard cheeses, olives, house-made chutney, toasted bread d* / g* / n*	32.5
Bruschetta: slow roasted pumpkin & goat's cheese mousse, pumpkin seeds, rocket & balsamic syrup d* / g* / n*	19.5
Whisky and brown sugar cured salmon gravlax, orange, fennel, rocket salad, lemon vinaigrette d / g / n	19.5
Union Square soup of the moment, toasted ciabatta	18.5
Tempura nori tuna, cauliflower wasabi cream, radish, micro-green, Lot 8 yuzu oil d* / n	21
Twice baked blue cheese souffle, apple, pickled shallot & rocket salad, red wine reduction n	19.5

PASTA & RISOTTO

All available as entree or main dish

Mustard & herb spaetzle, braised lamb shoulder, roasted pumpkin, spinach, baby peas n	e 24 / m 33
Seafood linguine, prawns, smoked salmon, chilli, parsley, yuzu cream sauce n	e 24 / m 33
Wild mushroom risotto, toasted pinenuts, baby spinach, truffle oil, crispy sage d* / g / n*	e 22 / m 31

MENU

WEDNESDAY

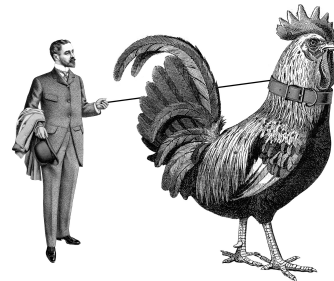
~ Beef & Burgundy ~ 42.5

This week's special beef dish
with a matched wine or beer

SUNDAY

~ Weekly Roast ~ 32.5

Locally farmed meat &
accompaniments



Dessert Menu

Available 12pm - Late

Ask team member for details

Please let your server know of any
allergies or dietary intolerances

d - dairy free

g - gluten free

n - nut free

* denotes dish can be adapted on request

MAINS & GRILL

Pure South Beef Fillet, cafe de Paris butter, potato rosti, wilted silverbeet, red wine jus d* / g* / n*	38
USB classic cassoulet: pork belly, duck confit, braised lamb, garlic sausage, white bean ragout d / g* / n	39.5
Seafood Bouillabaisse stew: market fish, scallop, mussel, tiger prawn, saffron, caper, tomato broth, yuzu oil, ciabatta d* / g / n	37.5
Greytown butchery beef & worcestershire sausages (2), buttery mash, wholegrain mustard gravy g / n	27.5
Didsbury Farm Wagyu beef burger, beer-battered onion rings, Remutaka Pass Creamery chilli havarti, watercress, tamarillo chutney buttermilk bun, triple-cooked fries d* / g* / n	25
Pot pie du jour, sweet potato & carrot mash, house-made relish n	25
Beer battered fish of the day, Makikihi fries, tartare sauce, iceberg & ranch dressing salad d* / g* / n*	28.5
Spiced chickpea & vegetable Wellington, beetroot relish, garden salad d / n	29.5

SIDE DISHES

Mustard & herb spaetzle, parmesan d* / n	10
Rocket salad, parmesan, shaved fennel, with citrus extra virgin olive oil dressing d* / g / n	11 / 15
Buttered green beans, fresh herbs, garlic & parmesan d* / g / n	12
Makikihi fries, ketchup, kewpie mayo d / g* / n	8.5 / 12.5