

ASH ST
MERCADO

No. 4

OUR MENU IS DESIGNED TO SHARE

PINCHOS & TAPAS	pp
Freshly shucked oysters, white balsamic & verjus	5
Olives marinated w/ chilli, lemon & bay leaf	8
Smoked hummus, za'atar & hand rolled flat bread	4
Polenta & parmesan fritto, red cabbage	4
Mercado croquette, pickled cucumber	4
Ortiz anchovy, fried bread, celery & apple	5
Spicy beef empanada, corn & coriander	8
Scallop ceviche, capsicum, lemon & olive	12
Cold smoked kingfish belly, yoghurt, pepper & caper leaf	26
Plate of Spanish style cold cuts w/ dill pickles	28
Iberico Jamon, poached apricots w/ roasted pepita's	28
Spanner crab, almond, coriander, carrot & cumin fried bread	30
Foie gras parfait, burnt fig & raspberry w/ grilled sourdough	30
MEDIUM & LARGE PLATES	
Grilled chorizo, piquillo pepper & white bean salsa	26
Turkish style pumpkin ravioli, yoghurt & burnt butter	27
Seared scallops, serrano, fried brussel sprouts & ink sauce	30
Roasted prawns, fennel butter, charred lemon & espelette pepper	39
Rare seared tuna, preserved lemon, black olive & oregano	46
Moroccan-spiced grilled chicken, lemon & herbs	half/whole 29/56
Slow roast lamb rump, butternut puree, kale & toasted seeds	40
Roast porchetta, cured apple, date & pedro ximenez puree	45
Wagyu 6+ sirloin, pickled shallot & mushroom salsa verde	56
Prime beef, dry aged in-house—ask waiter for today's cuts	MP
SALADS & SIDES	
Roasted Jerusalem artichoke, cavolo, buckwheat & buffalo curd	24
Spiced cauliflower, pine nuts, pomegranate & labne	27
Wood-fired green beans, pods, peas & pepita pesto	16
Crispy kiplers w/ oregano, iberico & manchego	16
Roasted carrots, almond dukkah, tea soaked currants	16
Hand cut chips w/ saffron aioli	12
Salad of mixed leaves and herbs	12

For groups of 8+ guests a 10% service charge will be applied to the final bill

1.65% surcharge will be apply to credit card payments