

ASH ST  
**MERCADO**

**No. 4**

*OUR MENU IS DESIGNED TO SHARE*

<b>PINCHOS &amp; TAPAS</b>	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
Ortiz anchovy, fried bread, celery & apple	5
Mercado croquette, pickled cucumber	6
Spicy beef empanada, corn & coriander	9
Scallop ceviche, capsicum, lemon & olive	18
Cold smoked kingfish, yoghurt, pepper & caper leaf	27
House-made Mediterranean style cold cuts w/ dill pickles	28
Spanner crab, almond, coriander, carrot & cumin fried bread	30
Foie gras parfait, burnt fig & raspberry w/ grilled sourdough	32
Jamon de Bellota 100% Iberico from Jabugo (50g serving)	44
<b>MEDIUM &amp; LARGE PLATES</b>	
Maple glazed haloumi, apricot, pepita & green chilli	26
Turkish style pumpkin ravioli, yoghurt & burnt butter	27
Grilled chorizo, piquillo pepper & white bean salsa	28
Roasted prawns, fennel butter, charred lemon & espelette pepper	39
Rare seared tuna, preserved lemon, black olive & oregano	46
Moroccan-spiced grilled free range chicken                      half/whole	29/58
Braised lamb shank, potato puree, pickled fennel & sumac	40
Roast porchetta, cured apple, date & pedro ximenez puree	48
Rangers Valley Wagyu 6+, pickled shallot & mushroom salsa verde	58
Prime beef, dry aged in-house—ask your waiter for today's cuts	MP
<b>SALADS &amp; SIDES</b>	
Jerusalem artichoke, Tuscan kale, mushrooms & buffalo curd	24
Spiced cauliflower, pine nuts, pomegranate & labne	27
Wood-fired broccoli, lemon & 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 herb	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