

ASH ST
MERCADO
No. 4

OUR MENU IS DESIGNED TO SHARE

TAPAS	PP
Freshly shucked oysters, white balsamic & verjus dressing	5
Marinated Spanish Gordal olives	8
House made pickles	4
Wood roasted Marcona almonds, sea salt & espelette pepper	8
Hand rolled flat bread, chickpea hummus & Za'atar	4
Wagyu bresaola	10
Smoked wagyu pastrami	12
Mortadella	9
Fermented pork, fennel & chilli salami	9
Ortiz anchovies, celery cream, green apple & grilled bread	20
Wagyu short rib croquette, pickled cucumber & mustard emulsion	9
Spanner crab escabeche, coriander & carrot crackers	18
Chicken liver parfait, blueberry, burnt apple & pistachio w/ grilled bread	24
Jamon de Bellota 100% Iberico from Jabugo (60g serving)	45
 MEDIUM & LARGE SHARE PLATES	
Jerusalem artichoke, baby kale, mushroom, ricotta & aged balsamic	24
Maple glazed haloumi, apricot, pepitas & green chilli	26
Pumpkin paella, saffron, sunflower & baby capsicums	27
Seared scallops, crispy house-cured bacon, kipflers & brussel sprouts	32
Roasted prawns, charred lemon, garlic & espelette pepper	39
Market fish, sofrito, gordal olive & baby fennel	MP
Grilled chorizo, white bean & piquillo pepper salsa	28
Free range chicken, preserved lemon, black olive & oregano	29/58
Crispy pork belly, pumpkin romesco & grilled parsley	44
300g grain-fed scotch fillet, Mercado salsa verde & madeira jus	32
Prime beef, dry aged in-house—ask your waiter for today's cuts	MP
 SALADS & SIDES	
Spiced cauliflower, pine nuts, pomegranate & labne	18
Wood-fired greens, lemon & pepita pesto	16
Crispy kipflers w/ rosemary, 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

Groups of 8+ guests a 10% service charge will apply. 1.65% surcharge on credit cards