

MERCADO

DELUXE BANQUET

Marinated Spanish Gordal olives
Hand rolled flat bread, chickpea hummus & Za'atar
House-made Mediterranean style cold cuts w/ dill pickle
Chicken liver parfait, blueberry, burnt apple & pistachio
Wagyu short rib croquette, pickled cucumber & mustard emulsion

Pumpkin Paella, saffron, sunflower & baby capsicums
Roasted prawns, charred lemon, garlic & espelette pepper

Chef's selection from the grill
Mixed leaf salad

Dark chocolate mousse, blood orange & mandarin granita
Almond brown butter cake, cherries & coconut ganache

\$100

Per person, for the whole table