

# MERCADO

## SET MENU

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  
  
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

**\$80**

Per person, for the whole table