

ASH ST  
**MERCADO**  
No. 4

*OUR MENU IS DESIGNED TO SHARE*

**TAPAS & SMALL PLATES**

Marinated Olives	8
Bread & Whipped Cultured Butter	3pp
Freshly shucked Oysters Mignonette	6pp
Mediterranean Cold Cuts with House made Pickles.	26
Kingfish crudo, pickled Onion, Mustard, Jalapeno, Escabeche	29
Wagyu Beef tartare, Egg yolk Curd, Jerusalem artichoke chips	29
Oxheart Tomato, Fried Capers, Goat Cheese & Balsamic dressing	18
Duck Liver Parfait, PX jelly, Blueberry & Pistachio	27
Jamon de Bellota 100% pure Iberico from Jabugo	50

**MEDIUM SHARE PLATE**

Stuffed Piquillo peppers with Bacala, Guindillas & Piquillo sauce	36
Fermented Pumpkin Romesco Ravioli, Sage, Burnt Butter, Galmesan	28
Charcoal BBQ Octopus & Txistorra skewer, Potato, Chimichurri	27
Caramelised carrot tart, Goat cheese & Pine nut Dukkha	18
Charcoal BBQ Wagyu skewer, seeded Mustard & Orange Jus	26
Pan Fried Qld U6-King Prawns Al Ajillo (M/L)	28/44

**LARGE SHARE PLATES**

Mediterranean Spiced Chicken, Mojo Verde, Lemon (H/W)	32/64
Market fish, Lemon Saffron Emulsion, Herbs, Cherry Tomato	MP
Daily Roast Pork, Maple syrup & plum vinegar sauce	38
Chef 's Steak Selection (300g), Burnt butter, Seeded mustard	44
Prime Beef, Dry-Aged house, ask your waiter for today's cuts	MP

**SALADS & SIDES**

Charred Broccolini, Asparagus, Garlic Labneh & Salsa Verde	18
Mixed Leaf Salad; Cava dressing	14
Fries, Rosemary Salt, Saffron Aioli	10
Papas Confitas', Salsa Fresca, Fried Parsley	16

**DESSERT**

Spanish almond turrón semifreddo, peach anglaise sauce	16
Sea salt caramel & chocolate mousse slice, rum raisin ice cream	18
Tarta Del Dia	23
Selection of sorbets, seasonal fruit	14
Cheese Selection	12pp

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