

ASH ST
MERCADO

No. 4

BANQUET MENU

Sourdough, House-made Cultured Butter (V, GFA, DFA)

Mediterranean Cold Cuts with House-made Pickles

Wagyu Beef Tartare, Egg Yolk Jam and Wafers (GFA/DFA)

Pumpkin and Ricotta Gnudi, Cacio and Pepe with Green Oil (V)

Grilled Octopus, Kipfler Potato, Chimichurri (GFA/DFA)

Mediterranean Spiced Chicken, Mojo Verde, Lemon (GF/DF)

House Chopped Salad, Radish, Pickled Cucumber and Cava Dressing (V, GFA, DF)

Fries, Pimentón Spice, Aioli (V)

Selection of House-made Sorbets & Seasonal Fruit (V, GF, DF)

\$ 7 0

Per person, for the whole table

(V) VEGETARIAN (VA) VEGETARIAN AVAILABLE (GF) GLUTEN FREE (GFA) GLUTEN FREE AVAILABLE
(DF) DAIRY FREE (DFA) DAIRY FREE AVAILABLE (N) CONTAINS NUTS

Most dietaries can be catered for, please inform our staff of any dietary requirements.

We cannot guarantee dishes do not contain any traces of nuts, seafood or other allergens.

A 10% discretionary service charge applies to groups of 8+ guests. All card transactions will incur a 1.65% processing fee.