

ASH ST
MERCADO

No. 4

OUR MENU IS DESIGNED TO SHARE

FIRST COURSE

Sourdough , House-made Cultured Butter (V, GFA, DFA)	5pp
Freshly Shucked Oysters , Mignonette (GF, DF)	5pp
Mediterranean Cold Cuts with House-made Pickles	28
Anchovy , Herb Salad, Bread and Butter (GFA, DFA)	24
Pink Snapper Crudo , Citrus, Dill and Olive Oil (GF, DF)	29
Wagyu Beef Tartare , Egg Yolk Jam and Wafers (GFA, DFA)	28
Oxheart Tomato , Goats Curd, Fried Capers and Balsamic (V, GF, DFA)	18
Duck Liver Parfait , PX Jelly, Blueberry and Pistachio (GFA, N)	27
Scallop - Abrolhos Island Roasted with Piquillo Pepper Relish, Brown Butter (GF, DFA)	30
Jamon Iberico De Cebo 50g (GFA, DF)	42
Aged Black Angus Charcoal Skewer , Chimichurri (GF, DF)	22

SECOND COURSE

Fried Eggplant , Pine Nuts, Labneh, Sweet Vinegar and Grapes (N, V, VG available)	18
Casarecce Pasta , House-made Charcuterie Xo Sauce, Pangrattato	28
Grilled Octopus , Kipfler Potato, Chimichurri (GF, DFA)	27/44
Garlic Prawns - Spencer Gulf with Pimentón (DFA) - Add Toasted Bread (GFA) + \$2pp	26/42
Pumpkin and Ricotta Gnudi , Cacio and Pepe with Green Oil (V)	22
Mercado Toastie , Chorizo, Sweet Sour Onions and Taleggio	22
Mercado Cheeseburger , Wagyu, Cheddar, Pickles and Fries	24

THIRD COURSE

Mediterranean Spiced Chicken , Mojo Verde, Lemon (GF, DF)	32/64
Roasted Market Fish , Cacciucco Stew, Mussels, Vermouth (GF, DF)	MP
Pork Cotoletta , Fried Sage, Manchego	34
Chef's Steak Selection (300g), Burnt Butter, Seeded Mustard (GF)	44
Mercado Dry Aged Meat - Ask Your Waiter for Today's Selection (GF)	MP

SIDES

Fries , Pimentón Spice, Aioli (V)	10
Charred Broccolini , Almonds and Burnt Honey Dressing (V, DFA)	14
House Chopped Salad, Radish , Pickled Cucumber and Cava Dressing (V, DF, GFA)	14
Roasted Wagyu Fat Potatoes , Salsa Verde (VA)	16

(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.