

ASH ST

MERCADO

No. 4

OUR MENU IS DESIGNED TO SHARE

FIRST COURSE

Sourdough , House-made Cultured Butter (V, DFA) - GF bread available	5ea
Freshly Shucked Oysters , Mignonette (GF, DF)	5ea
Mediterranean Cold Cuts with House-made Pickles	28
Anchovy , Herb Salad, Sourdough and Butter (DFA) - GF bread available	24
Hiramasa Kingfish Crudo , Sherry Vinegar, Smoked Tomato (GF, DF)	29
Wagyu Beef Tartare , Potato Fritas, Yolk Jam, Parmigiano (DFA)	28
Smoked Duck Ham - Stracciatella, Hazelnut, Nectarine (GF, DFA, N)	30
Duck Liver Parfait , PX Jelly, Blueberry and Pistachio, Toasted Brioche (N) - GF bread available	27
Jamon Iberico De Cebo 50g, Seasonal Fruit (GF)	42
Scallop - Abrolhos Island Roasted with Piquillo Pepper Relish, Brown Butter (GF, DFA)	30
Aged Black Angus Charcoal Skewer , Chimichurri (GF, DF)	22

SECOND COURSE

Fried Cauliflower , Black Garlic Mayo, Dukkha, Puffed Buckwheat (DF, N, V, VG available)	18
Casarecce Pasta , House-made Charcuterie Xo Sauce, Pangrattato (DFA)	28
Grilled Octopus , Kipfler Potato, Chimichurri (GF, DFA)	27/47
Garlic Prawns - Spencer Gulf with Pimentón (DFA) - Add Toasted Bread (GFA) + \$2pp	26/42
Crispy Ricotta and Truffle Stuffed Zucchini Flowers , Honey, Black Pepper (V)	32
Caramelised Halloumi - Chorizo, Currants, Blackened Chilli	28
Mercado Cheeseburger , Wagyu, Cheddar, Pickles and Fries	24

THIRD COURSE

Mediterranean Spiced Chicken , Preserved Lemon, Chicken Jus, Tarragon (GF, DF)	32/64
Roasted Market Fish , Fried Caper Vinaigrette, Olive Oil, Herbs (GF, DF)	MP
Pork Cotoletta , Fried Sage, Manchego (DFA)	34
Chef's Steak Selection (300g), Burnt Butter, Seeded Mustard (GF, DFA)	44
Mercado Dry Aged Meat - Ask Your Waiter for Today's Selection (GF, DFA)	MP

SIDES

Fries , Pimentón Spice (V, GF, DF)	10
Charred Broccoli , Green Goddess Cream, Spiced Nuts (V, DFA, GF, N)	14
Arugula - Pistachio, Sweet Balsamic, Olive Oil (V, DF, N)	14
Roasted Wagyu Fat Potatoes , Salsa Verde (VA, GF, DF)	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.