

ASH ST

# MERCADO

No. 4

## Full experience menu \$90pp

(3 guests minimum, for the whole table)

**Sourdough**, House-made Cultured Butter (V, DFA) - GF bread available

**Jamon Iberico De Cebo**, Seasonal Fruit (GF)

**Hiramasa Kingfish Crudo**, Sherry Vinegar, Smoked Tomato (GF, DF)

**Duck Liver Parfait, PX Jelly**, Blueberry and Pistachio, Toasted Brioche

(N) - GF bread available

**Roasted Scallop**, Piquillo Pepper Relish, Brown Butter (DFA)

**Roasted Market Fish**, Fried Caper Vinaigrette, Olive Oil, Herbs (GF, DF)

**Chef's Steak Selection**, Burnt Butter, Seeded Mustard (GF, DFA)

**Arugula** - Pistachio, Sweet Balsamic, Olive Oil (GF, V, DF, N)

**Roasted Wagyu Fat Potatoes**, Salsa Verde (GF, VA, DF)

**Chocolate tart**, Crème Fresh and Berries (V)

(V) VEGETARIAN (VA) VEGETARIAN AVAILABLE (GF) GLUTEN FREE (GFA) GLUTEN FREE AVAILABLE

(DF) DAIRY FREE (DFA) DAIRY FREE AVAILABLE (N) CONTAINS NUTS

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.