

ASH ST

MERCADO

No. 4

Introduction menu \$70pp

(2 guests minimum, for the whole table)

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

Mediterranean Cold Cuts with House-made Pickles

Wagyu Beef Tartare, Potato Fritas , Yolk Jam, Parmigiano (DFA)

Caramelised Halloumi – Chorizo, Currants, Blackened Chilli

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

Mediterranean Spiced Chicken, Preserved Lemon, Chicken Jus,
Tarragon (GF, DF)

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

Fries, Pimentón Spice (GF, V, DF)

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

(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.