

ASH ST
MERCADO

No. 4

OUR MENU IS DESIGNED TO SHARE

SMALL SHARE PLATES

Freshly shucked oysters, white balsamic & verjus	5ea
Marinated olives	8
Smoked hummus, za'atar & hand rolled flat bread	4pp
Beetroot salad, goats curd, hazelnut & honeycomb	18
Polenta & parmesan fritto, red cabbage	12
A tin of Ortiz anchovies, grilled bread & piquillo peppers	26
Kingfish ceviche w/ baby peppers, chives & crackers	22
Iberico jamon, nashi pear & caramelized pepitas	28
Spicy beef empanada, picco de gallo	8ea

MEDIUM SHARE PLATES

Plate of Spanish style cold cuts	28
Foie gras parfait w/ cherries & toast	30
Spiced cauliflower, pine nuts, pomegranates & labne	27
Scallop carpaccio w/ corn, cucumber & lime	30
Poached octopus, aged sherry, artichoke, potato & kale	30
Roasted prawns w/ carrot, lemon & oregano	39
Grilled chorizo, almond, piquillo & white balsamic	22
Turkish style pumpkin ravioli, yoghurt & burnt butter	27

LARGE SHARE PLATES

Wood roasted flathead, zucchini, sorrel & lemon	40
Rotisserie chicken, lemon & aioli - half/whole	28/54
Spit roasted porchetta, capsicum, fennel & black olive	50
Wagyu rump cap 6+, broccoli, eggplant & onion	54
1kg Whole lamb shoulder, pumpkin, roquette & parmesan	58

SIDES

Green beans, baby corn, cumin & fennel crunch	16
Fries w/ truffle pecorino	14
Roasted carrots, almond dukkah, tea soaked currants	16
Mashed potato w/ chive & shallots	14
Wood-fired rainbow chard w/ Spanish style 'XO'	16
Salad of mixed leaves & herbs	12

A 1.65% surcharge will be applied to all credit card payments