

MERCADO

SET MENU

Marinated olives

Polenta & parmesan fritto, red cabbage

Smoked hummus, za'atar & hand rolled flat bread

Plate of Spanish style cold cuts

Beetroot salad, goats curd, hazelnut & honeycomb

Turkish pumpkin ravioli, yoghurt & burnt butter

Grilled chorizo, almond, piquillo & white balsamic

Roasted prawns w/ carrot, lemon & oregano

Chef's selection from the rotisserie

Seasonal sides

Dark chocolate semifreddo, coconut ganache & spiced cherries

Petit fours

\$ 8 0

Per person, for the whole table