

ASH ST  
**MERCADO**  
No. 4

**OUR MENU IS DESIGNED TO SHARE**

<b>TAPAS</b>	<b>pp</b>
Freshly shucked oysters, white balsamic & verjus dressing	4.5
Marinated warm mixed olives	8
Wood roasted Marcona almonds, sea salt & espelette pepper	8
Hand rolled flat bread, Harissa & white bean salsa	4
Ortiz anchovy, fried bread, celery & apple	4.5
Spinach, ricotta & pinenut empanada, piquillo pepper ketchup	8
Scorched Padron peppers, aged sherry vinegar & sea salt	14
Wagyu short rib croquette, pickled cucumber & mustard emulsion	9
Spanner Crab escabeche, saffron & carrot crackers	18
Kingfish crudo, buttermilk, cucumber, grape & grilled parsley	30
Jamon de Bellota 100% Iberico from Jabugo (60g serving)	45
House-made Mediterranean style cold cuts w/ dill pickles	28
Foie gras parfait, blueberry, burnt apple & pistachio w/ grilled bread	30
 <b>MEDIUM &amp; LARGE SHARE PLATES</b>	
Maple glazed haloumi, apricot, pepitas & green chilli	26
Pumpkin paella, saffron, sunflower & baby capsicums	27
Rare seared Tuna, preserved lemon, oregano & black olive	38
Seared scallops, crispy whiskey cured bacon, baby cos & potato salad	32
Roasted prawns, charred lemon, garlic & fennel pollen	39
Grilled chorizo, Pedro ximenez, cured apple & shaved fennel	28
Moroccan-spiced grilled free range chicken, lemon & coriander	29/58
Lamb rump, spiced eggplant salsa, yogurt & mint oil	40
Roast porchetta, pumpkin romesco & purslane	42
Prime beef, dry aged in-house—ask your waiter for today's cuts	MP
 <b>SALADS &amp; SIDES</b>	
Heirloom tomato & fennel ricotta salad, aged balsamic & basil	18
Spiced cauliflower, pine nuts, pomegranate & labne	16
Wood-fired broccoli, lemon & pepita pesto	14
Crispy kiplers w/ rosemary, Iberico & manchego	16
Roasted carrots, almond dukkah, tea soaked currants	14
Hand cut chips w/ saffron aioli	12
Salad of mixed leaves and herbs	12

Groups of 8+ guests a 10% service charge will apply. 1.65% surcharge on credit cards