



# MERCADO

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## SHARING BANQUET - 70 pp

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### TO START

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#### BREAD & OLIVE OIL

#### ANTIPASTO PLATTER

selection of cured meats, San Daniele prosciutto, selection of olives, terrine of the day & condiments

#### BUTCHER & SEAFOOD COUNTER

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#### MOOLOOLABA TUNA

and kohlrabi salad

#### BEEF TATAKI

sesame, white soy, fermented chilli, radish & crisps

#### WHOLE FISH OF THE DAY

whole fish teriyaki glazed, chargrilled, served in soy & mirin

#### WHOLE BEEF OF THE DAY

roasted beef served with truffle jus

#### SIDES

simple leaf salad

truffle potatoes



# M E R C A D O

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## DELUXE BANQUET - 90 pp

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### TO START

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#### BREAD & OLIVE OIL

#### ANTIPASTO PLATTER

selection of cured meats, San Daniele prosciutto, selection of olives, terrine of the day & condiments

### 1ST COURSE TO SHARE

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#### BEEF TATAKI

sesame, white soy, fermented chilli, radish & crisps

#### KINGFISH SASHIMI

smoked chive dressing & house processed Scampi caviar

#### MOOLOOLABA TUNA

and kohlrabi salad

### MAINS - YOUR CHOICE OF

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#### ATLANTIC SALMON FILLET

with fennel cream, fennel salad, cafe de Mercado butter & crackling

#### MOOLOOLABA TUNA TWO WAYS

with mushroom & soy puree, papaya salad, roasted cherry tomatoes & lotus

#### STOCKYARD WAGYU RUMP - MB 9+, 400 DAY GRAIN FED - QLD

served with smoked potato mousse

#### OBE CERTIFIED ORGANIC BEEF EYE FILLET, PURE PASTURE FED - QLD

served with smoked potato mousse

### SIDES

simple leaf salad

chips & smoked chilli mayo

### TO FINISH

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#### DESSERT PLATES TO SHARE



# M E R C A D O

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## LUXURY BANQUET - 130 pp

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### TO START

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#### BREAD & OLIVE OIL

#### ANTIPASTO PLATTER

selection of cured meats, San Daniele prosciutto, selection of olives, terrine of the day & condiments

### 1ST COURSE TO SHARE

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#### CHILLI SEAFOOD PLATTER

king prawns, Hervey Bay scallop nigiri, oysters, house processed scampi caviar, selection of sashimi, scampi & condiments

#### BEEF TATAKI

sesame, white soy, fermented chilli, radish & king brown mushrooms

#### TEA SMOKED DUCK BREAST - DRY AGED FOR 7 DAYS

with roasted Peking duck juices, yuzu seeds & chives

### MAINS - YOUR CHOICE OF

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#### ATLANTIC SALMON FILLET

with fennel cream, fennel salad, cafe de Mercado butter & crackling

#### TERIYAKI GLAZED WHOLE BABY SNAPPER

in soy, mirin, lime & sesame

#### 2GR FULLBLOOD WAGYU SCOTCH FILLET MB 7+, 600 DAY GRAIN FED

served with smoked potato mousse

#### STOCKYARD WAGYU RUMP MB 9+, 400 DAY GRAIN FED

served with smoked potato mousse

### SIDES

truffle potatoes  
simple leaf salad

### TO FINISH

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#### DESSERT PLATES TO SHARE