



## M E R C A D O

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### DUCK; THE HERO

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Duck is the crown jewel of our menu and is sure to be a highlight of your dining experience.  
The following dishes provide a flavour experience unlike any other.

#### ROASTED DUCK & MISO SOUP

with shiitake mushrooms & coriander 9 each

#### MERCADO SMOKED DUCK NIGIRI

dry aged for seven days with yuzu glaze, torched foie gras & yuzu pickled  
summer truffle 32

#### MERCADO SIGNATURE ROASTED DUCK\*

dry aged for seven days & prepared by Mercado's Executive Chef HALF WHOLE  
42 79

\*served with cooking juices

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### CHEONG FUN

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Out with the dumpling and in with its more flavoursome relative, 'Cheong Fun'. Our range of  
delectable, Cantonese inspired rice noodle rolls are full of the freshest ingredients and will  
be sure take you on an Asian flavour journey.

#### NORTHERN QUEENSLAND KING PRAWN

wrapped in kattafi, miso & oyster emulsion 24

#### MOOLOOLABA TUNA

with ponzu, soy pearls, wasabi & summer truffle 26

#### W.A. SCAMPI & ITS CAVIAR

with shiso & its juice, & sea urchin 29

#### W.A. KIDMAN SANTA GERTRUDIS BEEF SHORT RIB

with cooking juices, kim chi, Korean chilli & basil leaves 26

#### BORROWDALE FREE RANGE PORK CHAR-SUI

with coriander 24

BROCCOLINI IN TRUFFLE SOY 19

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## FROM LAND AND SEA

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We invite you to experience flavours from the ocean and the paddock, with delicious recipes designed by Mercado's Executive Chef, with you in mind.

### SEAWEED CRACKER

with sea urchin, salmon pearls & smoked eggplant

11 each

### HOUSE PROCESSED SCAMPI PEARLS

with smoked Hiramasa kingfish belly tartare, capers, finger lime, chives, cured egg & yolk, & sunflower seed cracker

35

### BORROWDALE FREE RANGE PORK CHAR-SUI

32

### LIVE TANK: SZECHUAN MUD CRAB

with snow peas, coriander & lime

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### LIVE TANK: CHARGRILLED KING ISLAND LOBSTER

with kombu & wasabi butter, shaved kombu, kohlrabi & radish

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### SIDES

Steamed rice 5 | Steamed broccolini with peanut crumb & yuzu 9 |

Cucumber salad, chilli & pickled garlic 9 | Spring leaf salad 9

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## TASTE OF THE DUCK ROOM

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Designed to share for two or more people - \$80 per person

### ROASTED DUCK & MISO SOUP

with shiitake mushrooms & coriander

### HOUSE PROCESSED SCAMPI CAVIAR

with smoked Hiramasa kingfish belly tartare, capers, finger lime, chives, cured egg & yolk, & sunflower seed cracker

### MOOLOOLABA TUNA CHEONG FUN

with soy pearls, ponzu, fresh wasabi & summer truffle

### W.A. KIDMAN SANTA GERTRUDIS BEEF SHORT RIB CHEONG FUN

in cooking juices with kim chi, Korean chilli & basil leaves

### BORROWDALE FREE RANGE PORK CHAR-SUI

with cucumber salad

### MERCADO SIGNATURE ROASTED DUCK

dry aged for seven days & prepared by Mercado's Executive Chef

served in cooking juices with steamed broccolini & steamed rice

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## DESSERTS

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Our desserts are made with the freshest in-store ingredients and change daily. Our delicious sweets are priced individually.

Please ask your waiter for the details of today's selection.

It is not essential but strongly advised that you call ahead to book a table in The Duck Room. To do so please email [hello@mercadogroup.com.au](mailto:hello@mercadogroup.com.au) or call (07) 3112 7168