



MERCADO

SHARING PLATTERS FROM THE BUTCHER & DELICATESSEN

ANTIPASTO PLATTER

selection of cured meats, San Daniele prosciutto, selection of olives, terrine of the day, condiments, bread & crackers 38

BEEF TATAKI

sesame, white soy, fermented chilli, radish & King Brown crisps 22

CHARGRILLED WHOLE QUAIL (GF)

with mojo rub, fregola, preserved lemon, tomato, peas & jamón 23

TEA SMOKED DUCK BREAST

dry-aged for seven days, with roasted Peking duck juices, yuzu seeds & chives 24

VEGETABLES; THE HERO

CHARGRILLED ASPARAGUS (GF) (V)

with roasted cauliflower puree & fennel mousse 21

SOUTH EASTERN ASIAN SALAD (GF) (V)

with green mango, broccolini, kohlrabi, papaya, cherry tomatoes, peanuts & shaved kombu 23

SHARING PLATTERS FROM THE SEAFOOD COUNTER

OYSTER SHUCKING STATION

Aged Oro Nobile 5yr balsamic (GF); smoked chive; chilli dressing; yuzu kosho ponzu; lemon (GF) 3.5 each

SELECTION OF MERCADO NIGIRI - PER FOUR PIECES

Mooloolaba tuna (GF) 18	WA Scampi with caviar (GF) 35	Wagyu beef (GF) MP
Tasmanian sea urchin (GF) 26	Harvey Bay scallops (GF) 18	Fish of the day (GF) MP
Atlantic salmon (GF) 15	Tsukiji fatty tuna toro (GF) 38	
Hiramas kingfish (GF) 15	Smoked free range duck (GF) 22	

MOOLOOLABA TUNA SASHIMI (GF Option Available)

with kohlrabi & shiso salad, sesame & soy, yuzu kosho, nori 23

KING SALMON SASHIMI (GF Option Available)

with ginger dressing & radish 23

KINGFISH SASHIMI (GF Option Available)

with smoked chive dressing & house processed scampi caviar 24

TRADITIONAL SASHIMI PLATTER (GF Option Available)

Fish of the day, Atlantic salmon, Mooloolaba tuna, Hiramasa kingfish, scampi, Harvey Bay scallops, served with Japanese condiments 68

CHILLED SEAFOOD PLATTER (GF Option Available)

King prawns, blue swimmer crab, Harvey Bay scallop nigiri, oysters, house processed scampi caviar, selection of sashimi, scampi, condiments 150

A LA CARTE FROM THE OCEAN

MOOLOOLABA TUNA DONE TWO WAYS

with mushroom & soy puree, papaya salad, roasted cherry tomato & lotus root 44

DEBONED NORTH QLD BABY BARRAMUNDI

deboned whole baby barramundi, Thai red curry & Thai salad 45

ATLANTIC SALMON FILLET (GF)

with fennel cream, pickled fennel, cafe de Mercado butter & crackling 35

TERIYAKI GLAZED WHOLE BABY SNAPPER

in soy & mirin, lime & sesame 45

APPLE CIDER BATTERED NANNYGAI FILLETS

with pickles, beer battered chips, sauce gribiche 32

SEAFOOD LAKSA

with diamond shell clams, Mooloolaba prawns, mussels, red mullet, ramen noodles, charred snow peas & condiments 35

A LA CARTE FROM THE OCEAN

SIGNATURE SNAPPER & SEA URCHIN PIE		
with truffle and leek nage served with Paris mash	49	
 HOUSE MADE SPAGHETTI		
mussels, prawns, diamond shell clams, selection of fish, chilli, garlic, lemon, zucchini, garlic crumbs, blue swimmer crab	35	
 SPRING BAY MUSSEL POT - AROUND THE WORLD SELECTION		
FRANCE - apple cider, leek, parsley & cream (GF)	29	
SPAIN - Kurobuta air dried chorizo, capsicum, olives, tomato & saffron	29	
MALAYSIAN - laksa, tomato, chilli & coriander	32	
<i>All mussel pots are served with a baguette</i>		
 LIVE TANK: TASMANIAN LOBSTER		
chargrilled with guanciale, garlic, capers, lemon, parsley, ajinokaomise	HALF MP	WHOLE MP
 LIVE TANK: MUD CRAB		
Singaporean black pepper style	MP	
 LIVE TANK: BLUE SWIMMER CRABS		
Malaysian hot chilli	45	

A LA CARTE FROM THE PASTURE

Create your own flavour combination by selecting one of our prime cuts of meat, accompanied by your choice of sauce*. All of our steaks are served with smoked potato mousse (GF) and a range of alternative sides are available.

*one complimentary sauce, \$4 for extra

MEATS

2GR Fullblood Wagyu Scotch Fillet mb 7, 600-day grain fed, QLD	200g	49
OBE Certified Organic Beef Eye Fillet, pure pasture fed, QLD	220g	39
Dry aged O'Connor pure pasture fed bone-in Sirloin, SA	400g	45
Rangers Valley 270-day grain fed Rump Cap, NSW	300g	41

SAUCES

Truffle ponzu
 Red wine jus (GF)
 Peppercorn sauce (GF)
 Caffè de Mercado butter (GF)

SIDES

Simple leaf salad, chardonnay vinaigrette (GF) (V)	9
Beer battered potato chips with smoked chilli mayo	7
Steamed broccolini, garden peas, snowpeas, sesame & soy, peanut crumb	11
Truffle potatoes with roast garlic	12
Chilled cucumber salad, chilli, garlic & sesame (GF) (V)	9