

THE MERCADO STORY

Mercado was created with a mission to revive a global respect for fresh, high quality produce, and the precision, skill and craft involved in preparing wonderful food.

The dishes presented by our Executive Chef are inspired by utilising the very best ingredients from around the world, cooked to perfection - the same ingredients that can be found on the shelves of our retail store.

Our Meat is carefully selected by our Master Butcher utilising 30 years of experience to hand pick the best cuts. Our fresh Seafood is personally selected & prepared by our Fishmonger & Sushi Master who have 60 years' combined experience between them.

Our Fishmonger, Master Butcher, Fruitier, Sommelier, Pâtissier & Cheese Queen work in our Food Hall daily & can help you pick the very same ingredients that you taste today.

We invite you to join our journey & share in our appreciation of one of life's greatest pleasures: food

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MERCADO WAS BORN TO UNITE PEOPLE OVER ONE OF LIFE'S
GREATEST PLEASURES: FOOD



OUR RECOMMENDATION

At Mercado we believe sharing in experiences brings people closer together, which is why we suggest starting your dining experience the right way by indulging in your choice of our delectable sharing courses.

SHARING PLATTERS FROM THE BUTCHER & DELICATESSEN

CHARCUTERIE PLATTER	38
selection of cured meats, San Daniele prosciutto, selection of olives, terrine of the day, condiments, oat & potato crisps	
SELECTION OF 3 IMPORTED & AUSTRALIAN FINE CHEESES	26
personally selected by our Cheese Queen, served with condiments & crispbreads	
TARTARE OF WAGYU BEEF (GF)	23
yamazaki aged whiskey, fermented chilli, yolk gel, yuzu pearls	
TEA SMOKED DUCK BREAST	23
dr y-aged for seven days, with roasted Peking duck juices, yuzu seeds & baby herbs	

VEGETABLES; THE HERO

HAND CRAFTED BURRATA (V)	21
heirloom tomato jam, grilled fig, dehydrated olive, red elk	
MERIDITH VALLEY GOATS CURD (V)	23
Maple roasted heirloom carrots, baby spinach, pinenuts beetroot, frissee lea ves, grissini, wild rice	

SHARING PLATTERS FROM THE SEAFOOD COUNTER

OYSTER SHUCKING STATION

Aged Oro Nobile 5yr balsamic (GF); pickled wakame & bonito soy pearls; smoked ponzu;
fermented chilli dressing; kilpatrick

3.5 each

SELECTION OF MERCADO NIGIRI - PER FOUR PIECES

Mooloolaba Tuna (GF) 18

WA Scampi with Caviar (GF) 35

Unagi Japanese Eel 18

Master Kobe 9+ (GF) 24

Hokkaido Japanese scallops (GF)

Fremantle Octopus 19

Ora King Salmon (GF) 15

18 Tsukiji fatty tuna toro (GF) 38

Market fresh Fish MP

Hiramasa Kingfish (GF) 15

Mercado smoked duck (GF) 22

FRESH AUSTRALIAN TIGER PRAWNS (GF)

served with fresh lemon, seafood sauce

300g 18 1/2 kg 29 1kg 44

NORFOLK ISLAND STYLE CURED HIRAMASA KINGFISH (GF)

26

cultured coconut milk, sturgeon caviar, red pepper coral, nasturtium, red elk

TRADITIONAL SASHIMI PLATTER (GF Option Available)

70

fish of the day, ora king salmon, mooloolaba tuna, hiramasa kingfish, king prawns. Hokkaido
scallops, served with Japanese condiments

PREMIUM SASHIMI PLATTER (GF Option Available)

98

market fish sashimi, ora king salmon, tsukiji ultimate tuna toro, hiramasa kingfish, freshly shucked
oysters, yarra valley caviar, selection of sashimi served with Japanese condiments

CHILLED SEAFOOD PLATTER (GF Option Available)

120

king prawns, Moreton Bay bugs, WA scampi, Japanese scallop nigiri, freshly shucked oysters, Yarra
Valley caviar, selection of sashimi & condiments

THE SEAFOOD STORY

GULF OF CARPENTARIA

The capital of Australian prawns, this is the region our extra large king prawns are harvested.

WESTERN AUSTRALIA

WA is where our beautiful scampi are caught and frozen at sea. The scampi eggs are harvested on board as soon as they are caught, guaranteeing their world class quality.

CAIRNS

Our reef fish and beautiful A-grade mud crab are harvested in the north of Queensland from November to July.

JACOBS WELL

Here our grouper & sashimi grade cobia are sustainably farmed.

GOLD COAST

Local fisherman work with in 100 km² of the Redland Bay & Gold Coast region to deliver live mud crabs, blue swimmers & a variety of local fresh fish, right to Mercado's door, daily.

ARNO BAY

Since 2001, Arno bay has been sustainably farming & producing sashimi-grade kingfish. This is highly sort after all over the world, due to the pristine water enviroment it is grown in.

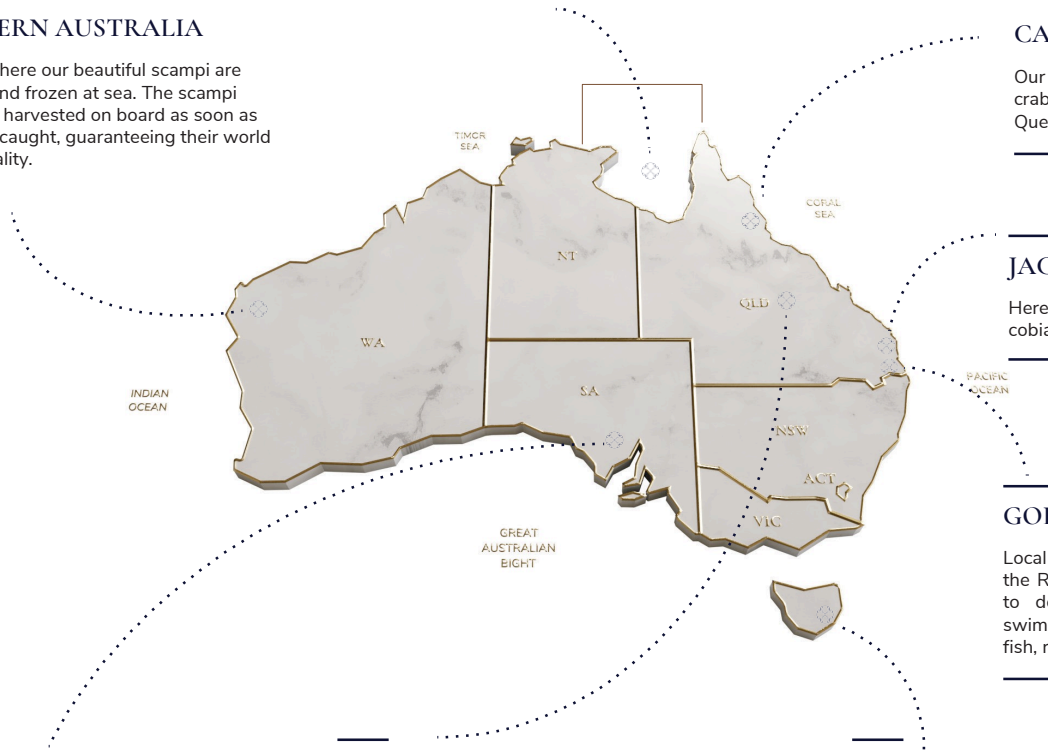
QUEENSLAND

We source most of our seafood locally, from partnering with large seafood companies to unloading small trawlers daily to ensure its freshness.

All of the seafood you eat and buy at Mercado is sustainably sourced, grown, farmed and harvested.

TASMANIA

From Tasmania we source our delicious oysters, lobsters, sea urchins and greenlip abalone, farmed & harvested in pristine waters.



A LA CARTE FROM THE OCEAN

TATAKI OF MOOLOOLABA TUNA (GF) silken wasabi, pickled daikon salad, dried squid ink, bronzed fennel	24
CHAR GRILLED JUMBO MOOLOOLABA KING PRAWNS (GF) chimichurri, peppered rocket, lime	28
DEBONED NORTH QLD BABY BARRAMUNDI (GF) deboned whole baby barramundi, jungle curry, salt & pepper lotus root	40
SEAFOOD LAKSA Diamond shell clams, Mooloolaba prawns, mussels, red mullet, noodles, charred snow peas & herbs	35
SESAME BATTERED MARKET FISH hand cut fries, snow pea vines, remoulade	27
UN AGISAFFRON SPAGHETTI Tasmanian sea urchin cream, Japanese bbq eel, botagga, amaranth	32
HOUSEMADE SQUID INK SPAGHETTI mussels, prawns, diamond shell clams, selection of fish, chilli, garlic, lemon, zucchini, garlic crumbs, squid, WA scampi	37

A LA CARTE FROM THE OCEAN

SPRING BAY MUSSEL POT - AROUND THE WORLD SELECTION

FRANCE - apple cider, leek, parsley & cream (GF)

29

SPAIN - kurobuta air dried chorizo, capsicum, olives, tomato

29

MALAYSIAN - laksa, tomato, chilli & coriander

32

All mussel pots are served with a baguette

LIVE TANK: TASMANIAN LOBSTER (GF)

WHOLE

char-grilled with garlic & shallot butter, cucumber & baby herbs, shaved kombu

MP

LIVE TANK: MUD CRAB

MP

Singaporean black pepper style

LIVE TANK: FRESH MARKET FISH

MP

ask your waiter for todays special

THE BUTCHERY STORY

CHANNEL COUNTRY REGION

We work alongside farmers that ensure our cattle is raised the way nature intended. No chemicals, no pollutants, no hormones.

GOONDIWINDI

Where our free-range pork is sourced from a single family owned farm, on the fertile Darling Downs.

RANGERS VALLEY

Home to our 100% pure black Angus, our Rangers Valley farmers achieve maximum marbling with a specialised vegetarian diet.



COWRA

Cowra lamb has one of the best reputations in Australia for producing quality lamb.

LIMESTONE COAST

Wagyu beef, where our cattle roam in lush, green paddocks for the majority of their lives.

ALEXANDRA

We can track the lineage of our Blackmore Full-blood Wagyu back 70 years.

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 truffle mashed potatoes and a range of alternative sides are available.

* one complimentary sauce, \$4 for extra

MEATS

Kobe Cuisine highly marbled Wagyu Sirloin BMS 9+, grain fed QLD		
Darling Downs Wagyu Rib Fillet BMS 7+	200 g	48
40 Day in House Dry Aged Striploin	250 g	37
Bass Straight Tasmanian Eye Fillet	400 g	38
Cape Grim Tasmanian Rump	220 g	36
Yearling Centre Cut T-bone	300 g	32
	400 g	36

SAUCES

Red wine jus (GF)
Peppercorn sauce (GF)
Caffe de Paris butter (GF)

PORK & FENNEL ORECCHIETTE 24
pork & fennel sausage, broccolini,

CHAR GRILLED WHOLE BABY CHICKEN 35
truffled white polenta, black pudding, asparagus

RACK OF SOVEREIGN FARM LAMB 38
medjool dates, brussels , roasted speck, pearl cous cous

SIDES 9

Simple leaf salad, chardonnay vinaigrette (GF) (V)	7
Beer battered potato chips with smoked chilli mayo	11
Market vegetables, burnt almond butter	12
Twice fried baby potatoes, chorizo, thyme, aioli	9
Chilled cucumber salad, chilli, garlic & sesame (GF) (V)	

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THE SECRET INGREDIENT? MERCADO.

FROM THE PIZZA OVEN

At Mercado we believe Sicilian Semolina crust pizza is as good as it gets. The light, crunchy crust is nutritious and delicious and a must try street food in Sicily.

We've brought the original, authentic crust to Brisbane, all the way from Palermo, Sicily.

PIZZA ROSSA

SALSICCIA - San Marzano tomato, Pork and fennel sausage, red onion, scarmozza, fresh rocket	23
MOLTOFINO - San marzano tomato, zucchini, aubergine, capsicum, fior di latte, spinach, basil (V)	19
SALAME - San Marzano tomato, hot sopressa, Fontina, fior di latte, oregano	21
'NDUJA - Stracciatella, San Marzano, oregano, heirloom tomato	25
CAPRICCIOSA - San Marzano, Fior di Latte, artichoke, Swiss mushrooms, ham, olives, white anchovies	24
MARGHERITA - San Marzano, Fior di Latte, basil	18

PIZZA BIANCA

TARTUFO - Mascarpone and truffle base, field mushrooms, enokis, fresh truffle, fior di latte, watercress	25
TREVISANA - Radicchio, zucchini, fior di latte, gorgonzola	21
PATATA - Kipfler potato, shaved guanciale, provolone, kalamata olives	22
SALMONE - Crema di formaggio, cold smoked salmon, rocket, salted capers, fior di latte	23

DESSERTS

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.

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IT ' S SIMPLE.

GREAT INGREDIENTS MAKE GREAT FOOD

