

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

THE DUCK ROOM

The Duck Room is our pièce de résistance - a homage to the most wonderful flavours in the East.

Inspired by the incredible flavours of Hong Kong, Taiwan and Japan, the Duck Room is a marriage between Cantonese and Japanese cuisine, designed to showcase the finest recipes and delicacies on offer at Mercado.

Everything on the menu in our Duck Room has been designed to be shared. At Mercado we believe being able to share food, wine and laughter is the best way to bring people together around the table.

DUCK; THE HERO

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 served with cooking juices

HALF

WHOLE

42

79

DUCK 4 WAYS

roasted duck & miso soup

89 per person

peking duck pancakes

roast duck with pickled cucumber & rice

Mercado style duck frame with chilli jam

SIDES

steamed rice 5 | steamed market vegetables 9 | cucumber salad, chilli & pickled garlic 9
| spring leaf salad 9 | pancakes 9

CHEONG FUN

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 to take you on an Asian flavour journey.

NORTHERN QUEENSLAND KING PRAWN

wrapped in kataifi, miso & oyster emulsion

24

MOOLOOLABA TUNA

with ponzu, soy pearls, wasabi & summer truffle

26

W.A. SCAMPI & CAVIAR

with shiso & its juice & sea urchin

29

CAPE GRIM BEEF SHORT RIB

with cooking juices, kimchi, Korean chilli & basil leaves

26

FREE RANGE PORK CHAR- SIU

with coriander, crispy pork rind, five spice

24

BROCCOLINI IN TRUFFLE SOY

19

FROM LAND AND SEA

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.

HIRAMASA KINGFISH BELLY TARTARE	35
sturgeon caviar pearls, capers, finger lime, chives, cured egg yolk, & sunflower seed cracker	
FREE RANGE PORK CHAR-SIU	32
with coriander, crispy pork rind, five spice	
LIVE TANK: SZECHUAN MUD CRAB	MP
with snow peas, coriander & lime	
LIVE TANK: FRESH MARKET FISH	MP
ask your waiter for today's special	
LIVE TANK: TASMANIAN LOBSTER (GF)	MP
char-grilled with garlic & shallot butter, cucumber & baby herbs, shaved kombu	

SIDES

steamed rice 5 | steamed market vegetables 9 | cucumber salad, chilli & pickled garlic 9 | spring leaf salad 9 | pancakes 9

TASTE OF THE DUCK ROOM

Designed to share for two or more people - \$ 99 per person

ROASTED DUCK & MISO SOUP

with shiitake mushrooms & coriander

HIRAMASA KINGFISH BELLY TARTARE (GF)

sturgeon caviar pearls, capers, finger lime, chives, cured egg yolk & sunflower seed cracker

MOOLOOLABA TUNA CHEONG FUN

with soy pearls, ponzu, fresh wasabi & summer truffle

CAPE GRIM BEEF SHORT RIB CHEONG FUN

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

FREE RANGE PORK CHAR-SIU

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

THE MERCADO BISTRO FAVOURITES

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	(GF) Market fresh Fish MP
Hiramasa Kingfish (GF) 15	Mercado smoked duck (GF) 22	

TRADITIONAL SASHIMI PLATTER (GF Option Available)

fish of the day, ora king salmon, Mooloolaba tuna, hiramasa kingfish, king prawns. Hokkaido scallops, served with Japanese condiments	70
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CHILLED SEAFOOD PLATTER (GF Option Available)

king prawns, Moreton Bay bugs, WA scampi, Japanese scallop nigiri, freshly shucked oysters, Yarra Valley caviar, selection of sashimi & condiments	120
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DEBONED NORTH QLD BABY BARRAMUNDI

deboned whole baby barramundi, jungle curry, salt & pepper lotus root	40
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SQUID INK SPAGHETTI

mussels, prawns, diamond shell clams, selection of fish, chilli, garlic, lemon, zucchini, garlic crumbs, squid & grilled scampi	37
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VEGETABLES; THE HERO

HAND CRAFTED BURRATA (V)	21
heirloom tomato jam, grilled fig, dehydrated olive, red elk, toast	

MERIDITH VALLEY GOATS CURD (V)	23
Maple roasted heirloom carrots, baby spinach, pinenuts, beetroot, frissee leaves, grissini, wild rice	

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.