

Market &CO

Menu

entrées

- twice cooked cauliflower v 18
Dusted cauliflower with chimichurri & macadamia dukkah
- tomato bruschetta v 17
Fresh tomatoes, basil, bush thyme onion jam, pesto & goat's cheese on sourdough toast
- calamari 19
Battered citrus & bush pepper calamari with sweet chilli plum dressing & rocket
- lollipop wings 25
Chicken wings with sweet chilli soy sauce & asian slaw

burgers and sandwiches

- grilled chicken burger 28
Marinated BBQ chicken with lettuce, tomato, pickles, chipotle mayonnaise & chips
- angus beef burger 30
Black Angus beef patty with bacon, lettuce, tomato, cheddar cheese, onion, pickles, mayonnaise & chips
- pb signature burger v 30
Plant based patty with lettuce, tomato, cheese, onion, pickles, mayonnaise & chips
- market club sandwich 28
Triple decker sandwich with chicken, egg, bacon, tomato, lettuce, mayonnaise & chips

pizza & pasta

- margherita pizza v 22
Whole ripe tomato sauce, mozzarella cheese & fresh basil
- prawn & rocket pizza 28
Tiger prawns, whole ripe tomato sauce, spicy mayonnaise, mozzarella cheese, roasted capsicum & rocket
- lamb gnocchi 32
Slow cooked lamb ragout with house made tomato sauce, basil, parmesan cheese & gnocchi
- seafood spaghetti 34
Prawns, mussels, garlic, chilli & spaghetti tossed in tomato sauce
- chicken penne 30
Grilled chicken with sundried tomatoes, mushrooms, cream sauce, saltbush & parsley

sides

- fries v | wedges v | garlic bread v 12
steamed broccolini v | crushed pumpkin v

v Vegetarian

A surcharge of 10% applies on public holidays. This menu will be disposed of after single use. Please use touchless payment where possible.

Please be advised that our products either contain/or are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (or other dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives. We cannot guarantee any of our products are 100% allergen free.

salads

great as a main or pick a few to share

- sautéed broccolini 28
Broccolini, bacon, beans, brussels sprouts, kale, beetroot hummus, tahini dressing & macadamia dukkah
- chicken & prawn salad 29
Poached chicken and prawns with herb salad, tomatoes, cucumber, peanuts, kaffir lime & chilli dressing
- pumpkin & kale v 28
Roasted pumpkin with kale, macadamia dukkah, buckwheat, pomegranate & sesame dressing
- caesar salad 22
Baby cos lettuce, poached egg, shaved parmesan, bacon, toasted garlic bread & creamy anchovy dressing
- + grilled chicken 26
+ grilled prawns 30
+ smoked salmon 30

mains

- chilli mussels 38
Spicy steamed mussels with rich tomato garlic chilli sauce, dill & toasted garlic bread
- 300g pitch black beef sirloin 42
WA pitch black beef sirloin with pumpkin purée, broccolini & jus
- humpty doo barramundi 35
Humpty doo barramundi with twice cooked potatoes, Daintree kaffir lime, sweet chilli dressing & salad
- 300g chicken breast 35
Grilled chicken breast with carrot purée, fennel citrus salad & crushed native macadamias
- fish & chips 30
Battered barramundi with lemon, chips, salad & tartare

to share

Our signature dishes designed for 2 people to share

- braised lamb 75
Braised lamb neck with royal chantenay carrot purée, pomegranate, tahini dressing, buckwheat salad & twice cooked saltbush rosemary potatoes
- sticky pork ribs 75
Braised pork ribs with sweet chilli Davidson plum dressing & chips

desserts

- cheese plate v 30
Selection of local cheese with lavosh, muscat & dried fruits
- market waffles v 14
Warm waffles with butterscotch sauce, marshmallows & vanilla ice cream
- chocolate lava v 14
Self-saucing chocolate cake with vanilla ice cream & chocolate crackle

