

Market &CO

Lunch Menu

the starting lineup

market's seasonal soup 12
Seasonal soup of the day, served
with toasted Turkish bread

grilled turkish bread 12
Grilled Turkish bread served with extra
virgin olive oil, dukkah & sundried tomato dip

the m&c caesar 17
Baby cos, crispy bacon, shaved parmesan, croutons
tossed in housemade creamy anchovy dressing,
topped with 4 minute egg
Add chicken/smoked salmon/garlic prawns 7

tex mex chicken & avocado salad 17
Grilled chicken, avocado, tortilla crisps, cherry
tomatoes, corn, red beans, mixed greens &
honey mustard

**grilled pear, basil &
buffalo mozzarella salad** 17
Grilled pear, buffalo mozzarella, tomato, rocket,
pepitas, sunflower seeds, fried basil & balsamic
Add chicken/smoked salmon/garlic prawns 7

thai beef salad & crispy lettuce 19
Tender grilled beef strips, rice noodle and Asian slaw
salad, crispy cos lettuce with house made Thai dressing

we recommend 2 hands

All sandwiches & burgers are served with chips

wagyu cheeseburger 19.5
Wagyu beef patty, cheddar cheese, caramelised
onions & pickles on a brioche bun

manwich 20
Minute steak, bacon, cheese, confit onions,
lettuce & tomato on a toasted Turkish roll

vegan burger 20 V VE
Vegetable pattie, field mushroom, avocado, arugula,
pickles, tomato chutney in a potato bun
Add grilled haloumi 4

the classic club 20
Grilled chicken, bacon, fried egg, sliced
tomato & lettuce

the main event

All mains are served with crispy salad & chips

fish and chips 24
Crispy beer battered barramundi with housemade
tartare sauce

barramundi 28
Fresh salt water Barramundi from Humpty Doo NT
served with tartare sauce and balsamic

flame grilled chicken 24.5
Marinated and flame grilled half chicken
with mushroom sauce

country style pork chop 26
Linley Valley free range pork rib eye chop, served with
spicy mango and pineapple relish

sirloin steak 34
Pitch black center cut sirloin, grilled to your choice
with red wine jus, mushroom or pepper sauce

grilled lamb rump 24.5
Medium cooked and served with red wine jus

nasi goreng 19.5
Spiced aromatic fried rice topped with fried egg,
served with chicken satay & traditional peanut sauce

poached skin on salmon 19.5
Atlantic salmon with crispy summer greens
and yuzu miso dressing

steak and guinness pie 19.5
Slow cooked beef in Guinness ragout with winter
vegetables and crispy puff pastry, served with chips

angel hair seafood pasta 19.5
Angel hair pasta tossed with barramundi, mussels,
prawns & light tomato sauce

pumpkin gnocchi 19.5 V
Roasted pumpkin, garlic cream sauce, mushrooms,
baby spinach, pine nut pesto & shaved parmesan



seafood sharing

cold seafood sharing platter 49
Sydney rock oysters, smoked salmon, peel & eat prawns,
marinated octopus and mussels, served with
chilli lime aioli.

crispy seafood bowl 38
Crispy beer battered barramundi, tempura prawns,
salt & pepper squid, hot chips, salad & tartare sauce

chilli mussels 36
Steamed mussels tossed in our own tomato & chilli
garlic sauce, served with crusty garlic bread

V Vegetarian VE Vegan

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

