

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
- prawn bowl 29
One dozen peeled prawns, cocktail sauce, wakame seaweed salad & lemon wedges

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
- 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
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, squid, 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. *Not to be used in conjunction with any other offer of discount.

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
- caesar salad 22
Baby cos lettuce, poached egg, shaved parmesan, bacon, croutons & 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 & 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
- braised lamb (serves 2) 75
Braised lamb neck with carrot purée, pomegranate, tahini dressing, buckwheat salad & twice cooked saltbush rosemary potatoes

market boards (ideal to share between 2-3 people)

- BBQ board 120
Pork ribs, braised beef ribs, grilled peri peri half chicken, chipotle coleslaws, corn cobs, spinach, chorizo, braised red cabbage, chips & garlic bread
- fried chicken board 75
Sweet, sour spicy fried chicken and honey garlic soy chicken, lollipop chicken, pickled vegetables, crushed pumpkin dukkah, garden greens, yellow cheese sauce & chips
- seafood board 120
Grilled barra, tempura white fish, half shell scallops, tempura prawns, lemon pepper calamari, chilli mussels, garlic prawns, Freo octopus & prawn salad, smoked salmon, chips, garlic bread, chipotle mayonnaise & tartare sauce
- pavlova grazing board 36
Pavlova, waffles, berry compote, fresh strawberries, kiwis, whipped cream, passion fruit sauce, peach, marshmallows, chocolate crackles, chocolate sauce & berry coulis

Add a pint of your choice for an additional \$10 per person*

Market &CO

cocktails

18

midori splic

Midori, Malibu Rum, Pineapple Juice & Cream

mojito

Bacardi Carta Blanca Rum, Mint, Lime Juice, Sugar & Soda Water

pina colada

Bacardi Carta Blanca Rum, Malibu, Pineapple Juice & Coconut Cream

long island iced tea

Smirnoff Vodka, El Jimador Reposado, Bacardi Carta Blanca Rum, Gordon's Gin, De Kuyper Triple Sec & Coke

margarita

El Jimador Reposado Tequila, De Kuyper Triple Sec & Lime Juice

strawberry daiquiri

Bacardi Carta Blanca Rum, Strawberries & Lime Juice

mango daiquiri

Bacardi Carta Blanca Rum, Mango, Mango Liqueur & Lime Juice

espresso martini

Smirnoff Vodka, Kahlua & Espresso

lychee mojito

Bacardi Carta Blanca Rum, Paraiso Lychee Liqueur, Lychees, Mint & Lime Juice

market espresso martini

Smirnoff Vodka, Kahlua, Frangelico, Mozart and Espresso Coffee topped with Gold Dusted Coffee Beans and a Chocolate Straw

beers on tap

390ml 570ml

Carlton Draught VIC, 4.5%

8.5 12

Hahn SuperDry NSW, 4.6%

8.5 11.5

Peroni Nastro Azzurro ITA, 5.1%

9 12

Heineken NLD, 5.0%

9 12

bottled beers

Corona 355ml MEX, 4.6% 11

Crown Lager 375ml VIC, 4.9% 11

Iron Jack 330ml VIC, 3.5% 10

Fat Yak 345ml VIC, 4.7% 11

Furphy 375ml VIC, 4.4% 10.5

Hahn Ultra Crisp Gluten Free 330ml NSW, 4.2% 10

Heineken 3 330ml NLD, 3.3% 10

James Squire 150 Lashes 330ml NSW, 4.7% 11

James Squire Amber Ale 345ml NSW, 5.0% 10

Kirin 330ml JPN, 4.5% 11

Little Creatures Rogers' 330ml WA, 3.8% 10

Little Creatures Pale Ale 330ml WA, 5.2% 11

cider

Little Creatures Pipsqueak Apple 330ml WA, 5.2% 10

Rekorderlig Strawberry & Lime 330ml NZ, 4.0% 14

sparkling

gl (150ml)

btl

Aurelia Chardonnay

Pinot Noir Sparkling 10 48
Pemberton, WA

T'Gallant Juliet Moscato 10 48

Mornington Peninsula, VIC

Chandon Brut NV 12 55

Yarra Valley, VIC

Il Fiore Prosecco 12 55

Veneto, Italy

champagne

Piper Heidsieck Cuvée Brut NV 19 95

Reims, France

white

Hardys 'The Riddle' Sauvignon Blanc 9 36

South Eastern Aus

Earthworks Riesling 10 45

Eden Valley, SA

Devil's Lair Fifth Leg Chardonnay 10 45

Margaret River, WA

Pikorua Sauvignon Blanc 10 45

Marlborough, NZ

Yalumba Y Series Pinot Grigio 10 45

Barossa Valley, SA

Amelia Park 'Trellis Range'

Sauvignon Blanc Semillon 10 48

Margaret River, WA

Willowbridge 'Dragonfly'

Chenin Blanc 48

Margaret River, WA

Mud House Sauvignon Blanc 48

Marlborough, NZ

Singlefile Denmark Chardonnay 65

Denmark, WA

rosé

Ros Ritchie Rosé 9 42

Manfield, VIC

red

Hardys 'The Riddle' Cabernet Merlot 9 36

South Eastern Aus

Vasse Felix Cabernet Merlot 10 48

Margaret River, WA

Seville Estate 'Sewn' Pinot Noir 10 48

Yarra Valley, VIC

Robert Oatley Signature

Cabernet Sauvignon 10 48

Margaret River, WA

Woodstock Shiraz 10 48

McLaren Vale, SA

Yalumba The Strapper

Grenache Shiraz Mataro 50

Barossa Valley, SA

Lopez Cristobal Roble 50

Ribera Del Duero, Spain

Jim Barry 'McRae Wood' Shiraz 95

Clare Valley, SA

dessert

Juniper Estate Cane-Cut Riesling 12 50

Margaret River, WA