

# Market &CO

## Starters

Twice Cooked Cauliflower <span style="color: red;">v</span> Moroccan spiced cauliflower, beetroot hummus, pomegranate, crispy shallots	20
Grilled Chicken Salad Mixed lettuce, cucumber, cherry tomatoes, mixed vegetables, grilled chicken, yuzu dressing	26
Fish Tacos Snapper, lettuce, tomato, onion, guacamole, sour cream, jalapeños, coriander	28
Calamari Battered lemon myrtle calamari, chipotle mayonnaise, rocket fennel salad	24
Sweet & Sour Chicken Drummets Chicken drummets, sweet & sour sauce, Asian slaw	26

## Burgers & Sandwiches

Grilled Chicken Burger Marinated BBQ chicken, lettuce, tomato, pickles, chipotle mayonnaise, chips	30
Angus Beef Burger Black Angus beef patty, bacon, lettuce, tomato, cheddar, onion, pickles, mayonnaise, chips	32
Market Club Sandwich Triple decker sandwich, chicken, egg, bacon, tomatoes, lettuce, mayonnaise, chips	30
Cuban Pulled Pork Sandwich Pulled pork, ham, Swiss, pickles, mustard mayonnaise, panini bread, chips	33
Market Crispy Fish Burger Crispy fish fillet, lettuce, coleslaw, tomato, pickles, tartare sauce, brioche bun, chips	31

## Pizza & Pasta

Margherita Pizza <span style="color: red;">v</span> Tomato sauce, mozzarella, fresh basil	23
Pepperoni Pizza Pepperoni, tomato sauce, mozzarella, BBQ sauce	28
Seafood Spaghetti Prawns, mussels, squid, garlic, chilli, spaghetti, tomato sauce	34
Chicken & Bacon Fettuccine Grilled chicken, bacon, mushrooms, spinach, garlic cream sauce, parmesan	30

## Asian Market

Nasi Goreng Char-grilled chicken satay, spicy prawn fried rice, cucumber, tomato, ground peanut sauce, prawn crackers, fried egg	33
Seafood Laksa Coconut lobster bisque, prawns, squid, mussels, rice noodles, broccolini, coriander, chilli, crispy shallots	35

v Vegetarian

Thai Beef Cheek Braised beef cheek, mashed potato, broccolini, lychees, Thai red curry sauce	38
Butter Chicken Boneless chicken curry, tomatoes, cashews, cream, rice, papadum, naan bread	34
Beef Hokkien Noodles Cabbage, carrot, onions, sweet spicy soy, bean sprouts	32

## Mains

Chilli Mussels Spicy steamed mussels, tomato, garlic chilli sauce, dill, garlic bread	39
Steak & Chips 300g WA pitch black beef sirloin, garden greens, jus, chips <span style="color: red;">+ Grilled Garlic Prawns 10</span>	49
Grilled Barramundi Skin on barramundi, Israeli couscous salad, coconut lobster bisque sauce	42
Chicken Breast 250g chicken breast, creamy polenta, spinach, rocket, mushroom ragu	38
Pork Belly Crispy pork belly, mashed potato, red cabbage, broccolini, jus	39
Fish & Chips Battered flathead, lemon, chips, salad, tartare sauce	33
Lamb Rack Lamb rack, minted pea purée, ratatouille, dukkah, jus	46
Pork Ribs & Chips Sticky BBQ sauce ribs, coleslaw, chips	41

## Sides

Fries <span style="color: red;">v</span> 14   Wedges <span style="color: red;">v</span> 14   Garlic Bread <span style="color: red;">v</span> 13
Steamed Broccolini <span style="color: red;">v</span> 15   Mashed Potato <span style="color: red;">v</span> 14

## Market Boards (ideal to share between 2-3 people)

BBQ Board Pork ribs, braised beef ribs, grilled peri peri half chicken, chipotle coleslaws, corn cobb, spinach, chorizo, braised red cabbage, chips, garlic bread	140
Fried Chicken Board Sweet, sour spicy fried chicken honey garlic soy chicken, chicken drummets, pickled vegetables, crushed pumpkin dukkah, garden greens, yellow cheese sauce, chips	90
Seafood Board 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	145

Please note that credit card payments incur a service fee of 1.15%. A surcharge of 10% applies on Sundays and 15% on Public Holidays. Selected menu items only. Menus subject to change. 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), lupin and sulphite preservatives. We cannot guarantee that any of our products are 100% allergen free.



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## Cocktails

Afterglow	22
Ketel One Vodka, Butterfly Pea Syrup, Lemon	
Shibuya Nights	24
Roku Gin, Midori, Sour Apple Pucker, Yuzu	
The Zombie	24
Bundaberg Rum, Bacardi Rum, Sailor Jerry Spiced Rum, Cinnamon, Orgeat, Grapefruit, Lime	
Winter's Coming	24
Bulleit Bourbon, Chocolate Bitters, Sugar	
Tommy's Incognito	23
El Jimador Tequila, Guava, Agave, Lime	
The Tired Irishman	23
Jameson Whiskey, Kahlua, Bailey's, Cream, Chocolate Bitters	
Classics Available on Request	

## Mocktails

Virgin Zombie	12
Grapefruit, Lime, Cinnamon, Orgeat, Lemonade	
Virgin Afterglow	12
Butterfly Pea Syrup, Lemon, Soda	

## Beers on Tap

Great Nothern Super Crisp <small>QLD, 3.5%</small>	12	570ml
Hahn SuperDry <small>NSW, 4.6%</small>	13	
Brookvale Union Ginger Beer <small>NSW, 4%</small>	16	
Heineken <small>NLD, 5.0%</small>	15	

## Bottle / Can Beers

Balter XPA <small>375ml QLD, 5.0%</small>	13
Little Creatures Rogers' <small>330ml WA, 3.8%</small>	10
Feral Biggie Juice IPA <small>375ml WA, 6.0%</small>	13
Little Creatures Pacific Ale <small>375ml WA, 4.4%</small>	13
James Squire Ginger Beer Can <small>330ml NSW, 4.0%</small>	11
Little Creatures Pale Ale <small>330ml WA, 5.2%</small>	11
Corona <small>355ml MEX, 4.6%</small>	12
Heineken Zero <small>330ml NLD, 0.0%</small>	11
James Squire 150 Lashes <small>330ml NSW, 4.7%</small>	11
Kirin <small>330ml JPN, 4.5%</small>	12

## Cider

James Squire Orchard Crush Apple <small>330ml VIC, 4.2%</small>	11
Rekorderlig Strawberry & Lime <small>330ml NZ, 4.0%</small>	14

## Sparkling

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Wildflower Brut Cuvée <small>Multi-Regional, WA</small>	11	50
Chandon Brut NV <small>Yarra Valley, VIC</small>	15	70
Il Fiore Prosecco <small>Veneto, Italy</small>	13	60

## Champagne

Piper-Heidsieck Cuvée Brut NV <small>Reims, France</small>	24	140
Moët & Chandon <small>Reims, France</small>		170

## White

Earthworks Riesling <small>Eden Valley, SA</small>	11	50
Mud House Sauvignon Blanc <small>Marlborough, NZ</small>	13	60
T'Gallant Juliet Moscato <small>Mornington Peninsula, VIC</small>	12	55
Amelia Park 'Trellis Range' Sauvignon Blanc Semillon <small>Margaret River, WA</small>	12	55
Henschke Innes Pinot Gris <small>Barossa Valley, SA</small>	14	65
Devil's Lair Fifth Leg Chardonnay <small>Margaret River, WA</small>	11	50
Juniper Three Fields Chardonnay <small>Denmark, WA</small>	15	70
Shaw + Smith 'Lenswood Vineyard' Chardonnay <small>Adelaide Hills, SA</small>		150

## Rosé

Ros Ritchie Rosé <small>Manfield, VIC</small>	10	45
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## Red

Josef Chromy 'Pepik' Pinot Noir <small>Tasmania</small>	11	50
Vasse Felix Cabernet Merlot <small>Margaret River, WA</small>	13	60
Robert Oatley Signature Cabernet Sauvignon <small>Margaret River, WA</small>	11	50
Xanadu Black Label Cabernet Sauvignon <small>Margaret River, WA</small>	16	80
St Hallet Blockhead Shiraz <small>Barossa Valley, SA</small>	12	55
Jim Barry 'McRae Wood' Shiraz <small>Clare Valley, SA</small>	20	95
Henschke Keyneton Euphonium Shiraz Cabernet Barossa Valley, SA		125
Lopez Cristobal Roble <small>Ribera Del Duero, Spain</small>	15	70

## Dessert

Juniper Estate Cane-Cut Riesling <small>Margaret River, WA</small>	13	55
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