

The old Perth markets evoked a sense of community and gathering and allowed access to the freshest, local produce available. With that in mind, this menu has been created using the best Western Australia produce and supplies available.

## TO START



turkish bread, warm herbed olives, chilli feta, zucchini dip <sup>V</sup>	20
charcuterie meats, pickles, smoked tomato, cheddar, toast	27
crumbed potato and manchego croquettes, chipotle romesco <sup>V</sup>	14
chicken pop sticks, chilli bourbon glaze, sour cream <sup>GF</sup>	17
kaffir lime crumbed prawns, wasabi mayo	17
north west squid salad, fennel, ginger, lemon, rocket <sup>GF</sup>	18
burrata, asparagus, goji berries, sorrel dressing <sup>V</sup>	22
citrus salmon, tomatoes, kohlrabi, capers <sup>GF</sup>	19

## SIDES



endive leaves, fresh pear, pecorino, verjuice vinaigrette <sup>V</sup>	11
smoked pumpkin, halloumi, pine honey, pepitas, green leaves <sup>V</sup>	10
duck fat potatoes, tomato smoked salt, house ketchup	12
shoestring fries, béarnaise	9.5

## MARKET PLATES



fire roasted beetroot, borlotti beans, pickled quince, chèvre feta, pine nuts <sup>GF V</sup>	18
chicken breast, leek, brussels sprouts, bacon crumb, bread sauce <sup>GF O</sup>	29
kilcoy scotch fillet, duck fat potatoes, bbq pickled onion, house ketchup	32
lamb cutlets, pressed rosemary bread, baby fennel, cheddar cream	32
pork belly, crackling, sweet potato, pecan, kale, apple butter <sup>GF</sup>	28
duck, potato gnocchi, smoked tomato, stracciatella, basil, almonds	30
pappardelle pasta, slow cooked lamb, mushrooms, spinach, parmesan cream	30

## TO SHARE

dry-aged 1kg tomahawk ribeye, béarnaise, mustard, house bbq sauce, shoestrings, watercress <sup>GF</sup>	80
full rack of lamb, pumpkin, dates and feta, chimmi churri, lemon yoghurt <sup>GF</sup>	65

Market Grounds makes every attempt to identify ingredients that may cause allergic reactions for those with food allergies. If you have a food allergy or dietary requirement, please let a member of our staff know when you are placing an order so we can assist with the most suitable options. Market Grounds will not assume any liability for adverse reactions to food consumed, or items that one may come in contact with at Market Grounds.