

# SHARE items

CHIPS with a house made seasoning and aioli (V)	7.50
SWEET POTATO CHIPS served with chipotle mayo (V)	9
GARLIC BREAD toasted and topped with parmesan cheese (V)	8
EDAMAME BEANS warmed and lightly salted (V, VE, GF)	6
RISOTTO BALLS made of mixed mushrooms and mozzarella served with aioli (V)	9
SWEET POTATO & ZUCCHINI FRITTERS topped with a caper and tomato salsa drizzled with a white balsamic glaze (V)	16
FRIED CHICKEN WINGS with a tangy BBQ sauce	14
DUMPLINGS steamed with a spicy chilli oil and wakame in a soy broth (VO)	14.5
5 SPICED SQUID cooked until crispy with an Asian slaw, garnished with candied chilli and served with aioli	17
QUINOA SALAD roasted sweet potato, beetroots and glazed heirloom carrots tossed through toasted pumpkin seeds and almonds, finished with Danish feta and a zesty vinaigrette (V, GF, VEO)	16
LAMB RIBS seasoned with rosemary salt and served with house made chilli jam	18
PORK AND RICOTTA MEATBALLS with a rich Napoli sauce topped with salsa verde and parmesan cheese served with garlic bread	15
PORK BAO BUNS pork belly pieces marinated in our hot as hell chilli sauce	14.5
PORK BELLY & SEARED SCALLOPS served on a celeriac purée with candied bacon and a lilly pilly sauce (GF)	27

# LARGE

250G GRASS FED PORTERHOUSE served on duck fat potatoes, gourmet mushrooms and broccolini finished with a red wine jus (GF)	29
400G GRASS FED RIB EYE on the bone served with poor man potatoes and a port jus (GF)	48
PAN FRIED GNOCCHI with crispy bacon, cherry tomatoes, spring onions and tomato water with a dash of cream (VO)	18
BEEF BRISKET braised for 12 hours, served upon creamy mash potato and broccolini, finished with red wine jus (GF)	21
DUCK FETTUCCINE with crispy pancetta, chilli, tomato and Kalamata olives in a rich duck stock	21
GRILLED MARKET FISH (ask one of our friendly staff for today's market fish) served on creamy mash potato, steamed asparagus with lemon beurre blanc (GF)	MP
THE PARMA crumbed prosciutto wrapped chicken topped with buffalo mozzarella, tomato sugo and parmesan cheese served chips and slaw	23
THE MARKET STEAK SANGA 150g Scotch Fillet with caramelised onions, brie, rocket, tomato chutney and aioli, served with chips	22
THE ROULETTE BURGER the burger where you don't know the outcome - but trust us, it's worth the gamble	23

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*\*please ask our friendly staff for vegan options.*  
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## to FINISH

THE MARKET CHEESE PLATE 3 cheeses from the local market served quince, Lavosh, dried apricots, mixed nuts and fresh fruit	16
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## on the SIDE

GRILLED BROCCOLINI topped with parmesan cheese (V, GF)	12
MIXED SEASONAL SALAD tossed in salsa verde (V, VE, GF)	9
CREAMY MASH (V, GF)	7

## SAUCES

CHIPOTLE MAYO	1
AIOLI	1
GARLIC BUTTER	1
MUSHROOM SAUCE	2
PEPPERCORN SAUCE	2
RED WINE JUS	2

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THE  
MARKET  
HOTEL

@themarketmelbourne  
#themarkethotel

www.themarkethotel.com.au

**ALL WEEK**

**\$15**

**MEAL**

lunch special  
off the  
blackboard  
and pot

EVERY DAY 12pm-3pm

**MONDAY  
MATES**

*- of the -*

**MARKET**  
HOTEL

**20%  
OFF**

FOOD  
ALL DAY

+

*FREE POOL*

**THURSDAY**

CHOICE OF A CHICKEN,  
BEEF OR VEGGIE BURGER  
SERVED WITH CHIPS

**BURGER  
NIGHT**

FOR \$15 WITH A FREE  
PINT, WINE OR SOFT DRINK

**SATURDAY  
FRIDAY**  
*and*

**LIVE**

Live  
Acoustic  
Music

**WEDNESDAY**

**THE BAKER BOYS**

*- live from 7.30pm -*

**SUNDAYS**

**\$1**

CHICKEN  
WINGS 'N'

**\$15 JUGS**

*... and \$12 ...*

**BLOODY MARY'S**