

# MERCURY

RESTAURANT

## ENTRÉES

<b>Mint and Persian feta zucchini flower</b>	<b>24.0</b>
Agrodolce, charcoal crumble v	
<b>Australian spiced kangaroo skewer</b>	<b>24.0</b>
Lemon and dill beetroot yoghurt, green oil purée gf	
<b>Ancient grain salad</b>	<b>22.0</b>
Lentil, quinoa, freekeh, toasted almond, currants, charred broccoli, honey-roasted baby carrot, pomegranate df gf vgn	

## MAINS

<b>Zucchini linguine</b>	<b>30.0</b>
Zucchini cream, fried zucchini chips, stracciatella, hazelnut v	
<b>Blue cheese gnocchi</b>	<b>30.0</b>
Amaretti crumble v	
<b>Crisp skin barramundi</b>	<b>36.0</b>
Sauce vierge, citrus butter emulsion	
<b>Wagyu beef burger</b>	<b>28.0</b>
Fontina, caramelised onion, pickled cucumber, truffle mayo, brioche bun	
<b>300g porterhouse</b>	<b>40.0</b>
Steak frites, bordelaise sauce	
<b>Slow-cooked lamb shoulder</b>	<b>40.0</b>
Charred eggplant, kale, tarator	

## SIDES

<b>Herb mayo dressed cos leaves</b>	
Summer herbs	
14.0	
<b>Chips</b>	
House chicken salt, dijonnaise	
12.0	

## SWEETS

<b>Lemon tart</b>	
Meringue, summer berries	
18.0	
<b>Pistachio semifreddo</b>	
chocolate crumb, mandarin	
18.0	

## LITTLE ONES

<b>Gnocchi</b>	
Napoli sauce, basil and Parmesan v	
18.0	
<b>Battered fish and chips</b>	
Salad and tartare	
22.0	

*Items listed under this section are specially designed for younger guests under 12 years old. We appreciate your understanding in keeping these meals reserved for children.*

v vegetarian – vgn vegan – gf gluten free – df dairy free

Please note that dishes are subject to change due to seasonality and product availability.  
To maintain a quality dining experience, we request each guest orders a main meal during key service hours.  
Thank you for your understanding.