



Welcome to our culinary journey, where every dish tells a story of tradition, passion, and flavour.

Our menu celebrates the vibrant spirit of Latin cuisine – thoughtfully crafted to complement your evening from the very first bite to the last. We've curated a selection of authentic tapas and contemporary large plates, inspired by the bustling markets and family kitchens that give our cuisine its soul.

Rooted in seasonal, locally-sourced ingredients, our offerings move with the rhythm of the seasons – always fresh, always evolving, always honouring the traditions that brought us here. What you hold in your hands is just a glimpse of the flavours waiting to embrace you.

At Bar Mercado, we believe good food brings people together. Our kitchen takes pride in accommodating all guests with carefully prepared vegetarian and gluten-free options. Should you have specific dietary requirements or allergies, please speak with our team so we can ensure your experience is nothing short of exceptional.

*Buen provecho*

WITH BEVERAGE PAIRING.



FRESHLY SHUCKED OYSTERS- Natural, chilli gazpacho and mignonette  
(GF)(DF).....6 each, half doz 30

RECOMMENDED BEVERAGE PAIRING: Four Sisters Sparkling Chardonnay

CROQUETAS DE JAMÓN - House made Spanish ham croquettes, nduja and a tangy tamarind  
serrano chilli jam (2pc).....16

CHARRED CAULIFLOWER CROQUETTES - Charred cauliflower, nduja and a tangy tamarind  
serrano chilli jam (2pc) (V).....16

RECOMMENDED BEVERAGE PAIRING: La Plaza Spritz

CEVICHE - Fresh fish from our local QVM cured in citrus, finished with ají amarillo,  
smoked charcoal salt and crisps (GF).....17

RECOMMENDED BEVERAGE PAIRING: Four Sisters Sauvignon Blanc

BEEF BRISKET TACO - Slow cooked beef brisket, ají verde (spicy Peruvian green sauce),  
slaw, guindilla and smoked charcoal salt (GF).....9(ea)

RECOMMENDED BEVERAGE PAIRING: Mercado Sunset

MERCADO SIGNATURE AREPAS - Artisan flatbread paired with our house-made trio of South  
American dips: Chilean pebre, spiced black lentil dip, Venezuelan guasacaca (V)....21

RECOMMEND BEVERAGE PAIRING: Jardin Secreto

WOOD FIRED CORN - charred over wood fire, aged manchego, caramelized onions, white  
bean puree and our house-made peach pico-de-gallo (GF)(V).....16

RECOMMENDED BEVERAGE PAIRING: Four Sisters Rosé | South Australia



CUBANOS - Cuban Sandwich - Roasted pork with mojo sauce, ham, swiss cheese with mustard and house pickles with artisan bread.....24  
Add chips.....4

RECOMMEND BEVERAGE PAIRING: Corona

CHEF SANGHI'S PAQUITO - Slow roasted lamb shoulder, ají verde, white bean puree, swiss cheese, pickles and artisan bread.....26  
Add chips.....4

RECOMMEND BEVERAGE PAIRING: Corona

HOUSE-MADE SPANISH CHURROS - with warm chocolate sauce and cinnamon sugar.....12

RECOMMEND BEVERAGE PAIRING: Cafe De La Manana

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## FEED ME - SHARED SET MENU - MINIMUM 2 GUESTS

Our FEED ME menu features beloved dishes from our à la carte selection,  
plus exclusive items personally chosen by our kitchen team.

**CLASSIC FEED ME - 5 carefully selected dishes 35pp**

**PREMIUM FEED ME - 7 signature dishes 55pp**

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Menu items may contain or come into contact with wheat, gluten, eggs, peanuts,  
tree nuts, sesame seeds, soy, fish, shellfish, and dairy.

Our kitchens are not gluten-free nor allergen-free certified.

If you are highly sensitive, please ask one of our friendly staff for more information.

Always inform your waiter of any dietary requirements or allergies prior to ordering.

(GF) Gluten Free | (DF) Dairy Free | (N) Contains Nuts | (V) Vegetarian | (VG) Vegan  
| (MP) Market Price

A 1.6% card charge on card payments

A 10% surcharge applies to your final bill on Saturday

A 15% surcharge applies on Sunday's and public holidays



Bienvenidos a nuestra casa – welcome to our home, where every guest is family.

Thank you for choosing to share this moment with us and allowing us to be part of your story.

Bring your laughter, your conversations, and your spirit to our table.

We are truly honoured to have you here.

Each cocktail is crafted with love and the finest local ingredients, carrying the warmth of our heritage and the passion of our people.

May these flavours transport you to sun-soaked plazas and lively markets.

May every sip remind you that life's best moments are the ones we share.

And may your time with us be a cherished memory.

*Con cariño*

Bar  
**MERCADO**  
Cocktails



**MERCADO SUNSET**

Mezcal, Aperol, blood orange, chilli salt rim \$22



**LA PLAZA SPRITZ**

Tequila Blanco, elderflower, grapefruit, soda, lime \$21



**ABUELA'S SECRET**

Aged rum, cinnamon, brown butter, Orange, Coffee bean \$22



**JARDIN SECRETO**

Gin, elderflower, cucumber, basil, lime, \$20



**CAFE DE LA MANANA**

Whiskey, cold brew, chocolate, cinnamon, cream \$22



SWEET



FRUITY



FRESH



STRAIGHT

*Bar*  
**MERCADO**  
*Wine List*

Carefully curated selection of premium Australian & international wines

*Sparkling Selection*

**BUBBLES**

Four Sisters Sparkling Chardonnay Pinot Noir   South Australia	
Traditional method sparkling with crisp apple and citrus notes.....	\$48
Chandon Brut   Yarra Valley	
Premium Australian sparkling from the renowned Chandon estate.....	\$85
Cybele Clairette   France	
Elegant French sparkling with delicate bubbles and floral aromatics.....	\$90

*White Wines*

**SAUVIGNON BLANC**

Four Sisters Sauvignon Blanc   South Australia	
Fresh and vibrant with tropical fruit and herbaceous notes.....	\$46
Oyster Bay Sauvignon Blanc   Marlborough, New Zealand	
Classic Kiwi style with passion fruit & gooseberry flavours.....	\$68
Johnson Estate Sauvignon Blanc   New Zealand	
Classic Kiwi style with explosive gooseberry and passion fruit flavours.	
Bright natural acidity with a distinctive mineral edge.....	\$62

**CHARDONNAY**

Whistling Duck Chardonnay   Murray Darling	
Crisp and elegant with tropical fruit flavors.....	\$35
d'Arenberg The Stump Jump Chardonnay   Adelaide Hills	
Fresh, lightly wooded style with citrus notes.....	\$54
Tahbilk Estate Chardonnay   Nagambie Lakes	
Classic Australian Chardonnay with balanced oak.....	\$68

*Bar*  
**MERCADO**

**ROSÉ**

Four Sisters Rosé   South Australia	
Light and refreshing summer style.....	\$48
La Vue Rosé   South Australia	
Elegant pale pink with delicate berry flavours.....	\$65
Belena Rosé   McLaren Vale	
Premium rosé with depth and complexity.....	\$74

*Red Wine*

**PINOT NOIR**

Richland Pinot Noir   Adelaide Hills	
Light-bodied with cherry and spice notes.....	\$44
La Vue Pinot Noir   Yarra Valley	
Cool-climate elegance with silky tannins.....	\$60
Yering Station Elevations Pinot Noir   Yarra Valley	
Premium estate wine with complexity and finesse.....	\$74

**SHIRAZ**

d'Arenberg The Stump Jump Shiraz   McLaren Vale	
Accessible style showcasing regional character.....	\$46
d'Arenberg The Footbolt Shiraz   McLaren Vale	
Premium single vineyard expression.....	\$68
Tahbilk Estate Shiraz   Nagambie Lakes	
Classic Australian Shiraz with aging potential.....	\$75





## CABERNET SAUVIGNON

Richland Cabernet Sauvignon   Coonawarra	
Classic Australian Cabernet with cassis flavours.....	\$48
d'Arenberg The Original High Trellis Cabernet   McLaren Vale	
Premium McLaren Vale expression.....	\$68
Tahbilk Estate Cabernet Sauvignon   Nagambie Lakes	
Premium estate wine with structure and elegance.....	\$74

Selected wines available by 150ml glass

## WHITE

Whistling Duck Chardonnay.....	\$10
Four Sisters Sauvignon Blanc.....	\$12
Tahbilk Estate Chardonnay.....	\$13

## ROSÉ

Four Sisters Rosé.....	\$12
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## RED

Richland Pinot Noir.....	\$11
d'Arenberg The Stump Jump (Red Blend).....	\$12
d'Arenberg High Trellis.....	\$13

## SPARKLING

Four Sisters Sparkling.....	\$12
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## BEER

Corona.....	\$12
Little creatures.....	\$12
Cerveza Lager.....	\$12
Stone and wood.....	\$12

## NON-ALCOHOLIC

Soft beverages.....	\$6
Fresh juices.....	\$6