

MERCATO e CUCINA

Cellar dining EXPERIENCE

FOR THAT SPECIAL OCCASION OR EXTRA BIT OF INDULGENCE, MERCATO E CUCINA CAN OFFER AN EXCLUSIVE DEGUSTATION & PRIVATE DINING EXPERIENCE IN OUR WINE CELLAR FOR UP TO 12 GUESTS PRICED AT \$110 PER PERSON.

Our head chef will source the freshest, highest quality ingredients and customise your menu on the day of your event dependant on the best available produce to ensure your degustation experience is unforgettable. Let your personal waiter/ress help you select from our creative cocktails or from the 350 different wines housed in the beautiful Mercato e Cucina cellar.

SAMPLE MENU ONLY.

Freshly shucked Sydney rock oysters, salmon roe & pickled cucumber.

Sashimi quality ocean trout, thinly sliced with chives, soy & white balsamic dressing, baby herbs & lemon lime granita.

Herbed & seared yellowfin tuna loin, black olive salad, sauce gribiche.

Beef carpaccio, truffled mayo, rocket, radicchio, parmesan crisp.

Crispy pork belly, caramelised pear jus, potato purée, crispy sage.

Scallop tortelloni, light tomato butter sauce topped with grilled scampi & prawn oil.

Twice cooked duck maryland, broccolini, soft polenta & fig vincotto glaze.

A selection of desserts, served to share.

Gourmet cheese platter, served to share.

Coffee or tea.

All beverages excluding tea/coffee charged by consumption.

Please note that we are a fully licensed restaurant and cannot accept BYO.

Advance bookings are essential, please contact restaurant reception in person, or on (02) 9817 3457 or via reservations@mercatoecucina.com.au to request your preferred date.