

BRADDON MERCHANT

Kitchen • Wine

Entrée (or Dessert)

Vannella burrata with preserved tomatoes, pickled lemon and
strawberry with basil oil (V, GF)

and

La Narval sardines with hazelnut gremolata, lime and wild
sorrel, served with sourdough (GFO)

Main

Beef cheek, Brussels sprout, fried garlic and red wine jus (GF)

and

Jerk-spiced chargrilled barramundi with spinach purée and
seasonal herbs (GF,DF)

Accompanied by

Truffle mash with crispy potato skins (GF)

and

Winter salad with citrus vinaigrette (VG, GF)

Dessert (or Entrée)

Vegan chocolate mousse, chocolate soil and dark chocolate
chard (VG, GF)

\$59.00 per person