BRADDON MERCHANT

Kitchen • Wine

Entrée

Tempura eggplant with sesame miso and spicy pimento emulsion (V)

Alternating with

Tuna with avocado wasabi crème, grapefruit, nori cracker and yuzu dressing (DFO, GF)

Main

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

Jerk spice chargrilled Barramundi, spinach puree, seasonal herbs (GF, DF)

Accompanied by

Truffle mash with crispy potato skins (GF)

Winter salad with citrus vinaigrette (VG, GF)

Dessert

Tiramisu, coffee mousse and mascarpone