

BRADDON MERCHANT

Kitchen • Wine

Entrée (or Dessert)

Vannella burrata with heirloom tomatoes, grilled plum, pickled strawberry, and fried quinoa (V, GF)

Alternating with

King salmon tartare with wakame cracker and yuzu dressing (DF, GF)

Main Course

Chargrilled wagyu sirloin steak with roasted garlic and jus (GF)

Alternating with

Chargrilled barramundi with daikon yuzu purée and seasonal herbs (GF)

Accompanied by

Roasted green beans with furikake (VG, GF)
and

Seasonal mixed leaf salad with mango vinaigrette (VG, GF)

Dessert (or Entrée) – Individual Serve

Tiramisu with limoncello, mascarpone, and white chocolate

Two Course Plated Menu (Alternative Drop) Sample

\$72.00 per person