

# 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

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***Two Course Plated Menu (Alternative Drop) Sample***

*\$72.00 per person*