

# BRADDON MERCHANT

*Kitchen • Wine*

## Sommeliers Welcome Beverage

Three Mills sourdough with balsamic and olive oil (GFO)  
*and*

House-marinated warm Mount Zero olives (VG, GF)

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

*and*

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

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Porchetta with celeriac purée, green chard and jus

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Chargrilled steak with carrot and cumin purée and jus (GF)

*Accompanied by*

Winter salad with citrus vinaigrette (VG, GF)

*and*

Roasted green beans with furikake (VG, GF)

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