

BRADDON MERCHANT

Kitchen • Wine

Sommeliers Welcome Beverage

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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, DF)

and

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

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Roasted pork belly with cauliflower purée, mustard greens, and
jus (GF)

and

Char-grilled wagyu sirloin steak with roasted garlic and jus (GF)

Accompanied by

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

and

Roasted green beans with furikake (VG, GF)

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Tiramisu with limoncello, mascarpone, and white chocolate

Braddon Merchant Experience Menu Sample
\$95.00 per person