

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)

--

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

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

--

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)

--

Tiramisu with limoncello, mascarpone, and white chocolate

*Braddon Merchant Experience Menu Sample
\$95.00 per person*