

BRADDON MERCHANT

Kitchen • Deli • Grocer

Two-courses of your choice

49 per person

Three-courses of your choice

65 per person

Braddon Merchant Experience

Chef's selection of dishes to share

89 per person

139 per person with complementary wines

Appetisers

Freshly shucked oysters - choose from natural or yuzu kosho ^(DF, GF)

4.5ea

Sliced charcuterie, sourdough fingers and pickles ^(DF)

24

Small Plates

Grilled asparagus, egg yolk, smoked oil and wasabi leaf ^(V, DF, VGO)

Vanilla burrata, shiso and caper gremolata, anchovies and grilled sourdough

Spaghettini, cuttlefish, tomato, smoked butter, citrus and pangrattato

Seared king salmon, pickled cucumber, horseradish crème ^(GF)

Roast pork neck, cherries, dandelion, Pernod mustard ^(DF, GF)

Mains

Market fish, roast chicken butter, globe artichoke and dill ^(GF)

Smoked and slow cooked duck breast, fig, anise jus and radicchio ^(DF, GF)

Grilled Wagyu hanger steak, spring greens and Café de Paris sauce ^(GF)

Goat's curd and lemon agnolotti, burnt onion and zucchini ^(V)

Celeriac schnitzel, harissa, pipián and black garlic ^(VG, GF)

Sides

Salad of cos, freekeh, parsley and anchovy ^(DF, VGO)

9

Heirloom tomatoes, strawberries and yuzu ^(GF, VG)

10

Skinny fries and fennel salt ^(VG, GF)

9

Sweets

Fig leaf ice cream, grilled grapes and almond ^(GF)

Soft chocolate, cherries and toasted marshmallow ^(GF)

Burnt mango, whipped coconut and vanilla ^(GF, VG)

Selection of cheeses, honeycomb, smoked and pickled walnut, seasonal fruit and levan lavosh

+ 5

Gluten free bread available on request.

(V) vegetarian, (VG) vegan, (VGO) vegan on request, (DF) dairy free, (GF) gluten free.

Please note, a surcharge of 15% applies on Sundays and Public Holidays.