

BRADDON MERCHANT

Kitchen • Deli • Grocer

Two-courses of your choice

55 per person

Three-courses of your choice

75 per person

Braddon Merchant Experience

Chef's selection of dishes to share

99 per person

60 per person for complementary wines, tea and coffee

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 zucchini flowers, almond emulsion, mint, sliced shallots and pangrattato ^(VG, GF0)

Vanilla stracciatella, cucumber, nasturtium, basil, lime zest and grilled sourdough ^(V, GF0)

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

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

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

Mains

Market fish, roast chicken butter, chargrilled broccolini and chervil ^(GF)

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

Grilled 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, plums and toasted marshmallow ^(GF)

Roasted pineapple, whipped coconut, passionfruit and lime ^(VG, GF)

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.