

BRADDON MERCHANT

Kitchen • Wine

Valentine's Day

First course

Moonlight Flat oyster with finger lime granita and mignonette ^(DF, GF)

Tuna tartare with tapioca crisps ^(GF)

Second course

Hokkaido scallop ceviche, burnt grapefruit, cucumber, crispy saltbush and yuzu dressing ^(DF, GF)

Third course

Grilled zucchini flower, romesco sauce, Persian feta, dukkah and micro herbs ^(GF, V, VGO)

Fourth course

Spiced duck breast with blackberries, elderflower, and star anise jus ^(DF, GF)

Sides

Seasonal leafy salad with raspberry vinaigrette ^(GF, VG)

Heirloom cherry tomatoes and roasted beetroot with a lemon vinaigrette ^(GF, VG)

Dessert

Dark chocolate mousse with puff pastry, chocolate curls, and rose petals

Beverage Package

Two-hour beverage package including premium beer, wine and sparkling for \$50 per person

BRADDON MERCHANT

Kitchen • Wine

Valentine's Day Vegetarian

First course

Crispy polenta squares with wild spicy tomato chutney and fresh thyme ^(GF, VG)

Miso-glazed eggplant bites & tapioca crisps ^(GF, VG)

Second course

Watermelon and avocado ceviche, burnt grapefruit, cucumber, and yuzu dressing ^(GF, VG)

Third course

Grilled zucchini flower, romesco sauce, marinated vegan feta, dukkah and micro herbs ^(GF, VG)

Fourth course

Herb-crusting cauliflower steak with roasted beet purée, sautéed greens,
and a red wine reduction ^(DF, GF)

Sides

Seasonal leafy salad with raspberry vinaigrette. ^(GF, VG)

Heirloom cherry tomatoes and roasted beetroot with lemon vinaigrette ^(GF, VG)

Dessert

Dark chocolate mousse with puff pastry, chocolate curls, and rose petals.

Beverage Package

Two-hour beverage package including premium beer, wine and sparkling for \$50 per person
