

BRADDON MERCHANT

Al Fresco Afternoons

Champagne

NV	Taittinger Prestige Cuvée	Champagne, FRA	19	114
NV	Taittinger Prestige Rosé	Champagne, FRA		140
2007	Taittinger Comtes de Champagne Blanc de Blancs	Champagne, FRA		410

Sparkling & Pét Nat

NV	Lark Hill Pétillant Naturel	Canberra District, NSW	16	75
NV	Dalwood Estate Blanc de Blancs	Hunter Valley, NSW	14	68
2018	Vigneti Brichet Moscato D'Asti	Piedmont, ITA		88
2019	Integrale Unfiltered Bianco Frizzante	Veneto, ITA		70
2019	Integrale Unfiltered Rose Frizzante	Veneto, ITA	15	70

Prosecco & Spritz

2018	Borgo Molino Prosecco Brut	Veneto, ITA	14	68
	Prosecco Spritz			15
	Prosecco Spritz Rosé			15

Bottled Cocktails

Negroni	Gin, vermouth, bitters	18
Martini	Gin, dry vermouth	18
Manhattan	Rye whiskey, sweet vermouth, bitters	18
Old Fashioned	Bourbon, Muscovado sugar, bitters	18

Food

16-month cured Wagga Wallis olives, Martini spritz ^(v, gf)	9
Warm house marinated ALTO Ligurian olives with grilled bread ^(v, gfo)	9
Three freshly shucked oysters - ask your server for today's availability ^(gf)	12
Polenta and Parmesan fries ^(v, gf)	12
House smoked cod, chive and chickpea croquette	12
Salumi tasting plate - Chef's selection of salumi with house pickle ^(gfo)	18
Local Balzanelli Prosciutto, pickled kohlrabi and Wagga Wallis olive tapenade ^(gf)	18

Full beverage list available on request.

(v) vegetarian, (vg) vegan, (gf) gluten free, (gfo) gluten free on request, (df) dairy free.