BRADDON MERCHANT

Kitchen • Deli • Grocer

Morning

Available daily from 7am – 10am

Wildflour French butter croissant, Pepe Saya cultured butter and house jam	8
Toasted Wildflour sourdough, Pepe Saya cultured butter and seasonal jam (V)	14
Fine herb and comté cheese omelette and toasted Wildflour sourdough	15
Two free range eggs any style, sourdough, Pepe Saya cultured butter (v)	16
Brookfarm gluten-free granola, cashew milk, dried pear and orange compote (v, gf)	16
Egg and bacon roll, house-made spiced chutney and hash brown	16

Sides

Balzanelli wood smoked bacon	7
Slow roasted field mushroom	5
Blistered cherry tomatoes	6
House smoked Petuna salmon	7

The Braddon Merchant Experience (5pm – late)	70pp
A selection of dishes for the whole table to share	119pp (wine pairing)

Evening

Available daily from 5pm – late

Local Balzanelli Prosciutto, pickled peach, sourdough and olive	18
Artisan salumi plate of the deli's best produce, pickle and grilled bread	18
Thinly shaved Ibérico ham and ALTO olive oil (30gm)	24
Chef's selection of cheese from the deli, house pickle and jam	18

Small Plates

Olive ascolane - roman style stuffed and fried olives	8
Black mussel croquette, salsa verde aioli	10
Twice-cooked lamb rib, ajo blanco, roasted red pepper (gf)	15
Chilled Wagga Wagga Wallis olives, martini spritz (vg, gf)	8
Pumpkin and Mascarpone arancini	10

Mains

Penne, pumpkin, Persian fetta, watercress and pumpkin seed oil (v)	26
Seafood spaghetti with verjus, garlic, tomatoes and chives	28
Chargrilled Wagyu skirt steak potatoes, carrots and wild mushroom gravy (gf)	32
Fried Li Sun King mushroom, millet, pickled garlic and charred spring onion (vg, gf)	24

Dessert

Croissant bread and butter pudding, butterscotch sauce and fior di latte	12
The Pines Kiama handmade gelato — chocolate, vanilla or raspberry sorbet (gf)	7p/s
Chef's selection of cheese from the deli, house pickle and jam	18