

BRADDON MERCHANT

Kitchen • Deli • Grocer

Two-courses of your choice

49 per person

Three-courses of your choice

60 per person

Braddon Merchant Experience (five-courses to share)

79 per person

129 per person, with matched wines

Small Plates

Roasted carrot and cashew with witlof and apricot kernel oil ^(VG, GF)

Octopus, ajo blanco, parsley, capers and smoked paprika ^(GF)

Shaved Mr Cannubi mortadella, olive crème, fried breads

Seared scallops, compressed watermelon, butifarra blanca and vin cotto ^(GF)

Salad of radish, pickled shimeji mushroom, corn and seared halloumi ^(V)

Mains

Parmesan agnolotti with zucchini, garlic and rosemary ^(V)

Pan-seared John Dory, kipfler, broccolini, ham bouillon and fried onions

Lightly smoked and roasted duck breast, pickled plums, beetroot and spinach

Chargrilled picanha of grass-fed beef, romesco, potato gnocchi and beet leaf salad ^(GF)

Cauliflower, broccoli and potatoes with pepitas, quinoa and walnut ^(V, GF)

Sides

Polenta and Parmesan fries ^(V, GF)

Salad greens, hazelnut oil and sunflower seeds ^(VG, GF)

Sautéed green beans, black garlic, parsley and anchovy dressing

Sweets

White chocolate and vanilla blancmange, strawberries and ANZAC crumble

Pineapple tarte tatin and vanilla bean ice cream

Hunted + Gathered 70% Dominican Republic chocolate, pepitas and crème fraîche ^(GF)

The Pines Kiama handmade gelato – chocolate, vanilla or raspberry sorbet ^(GF)

Chef's selection of cheese from the deli, house pickle and jam

+6

**Gluten free bread available on request. (V) vegetarian, (VG) vegan, (GF) gluten free.*