

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

From the Deli

Salumi tasting plate - chef's selection of salumi with house pickles ^{(GF)*}

Local Balzanelli Prosciutto, pickled kohlrabi and Wallis olive tapenade ^{(GF)*}

Mr. Cannubi Noix de Jambon, crème fraîche, chives and tigelle

Shaved Villani Culatello, roast chestnuts, sultana paste and focaccia

Small Plates

Chargrilled Merimbula octopus, capers, brown butter and lemon ^(GF)

House-smoked Bluefin tuna, winter turnip, horseradish and apple ^(GF)

Citrus roasted heirloom carrots, ricotta salata, rye crisps and ajo blanco ^(V)

Salad of radish, pickled Shimeji mushroom, corn and fried halloumi ^(V)

Mains

Li Sun mushroom, truffle and Mascarpone casarecce pasta ^(V)

Hand-cut spaghetti, Eden mussels, cauliflower, citrus and pangrattato

Grilled Narooma game fish, chive panisse and caper burned butter ^(GF)

Chargrilled spatchcock, turnips, fennel, spring onion and soubise

Little Joe's short rib, faro, sultana, cabbage and braising juices

Sweet corn and millet risotto, charred broccolini and Shimeji mushroom ^(V,GF)

Sides

Fried cauliflower, pomegranate and black pepper ^(V,GF) 8

Polenta and Parmesan fries ^(V,GF) 8

Chargrilled kale, pickled tomatoes, ALTO olive oil and Olsson's salt ^(VG,GF) 8

Salad greens, hazelnut oil and sunflower seeds ^(VG,GF) 8

Sweets

Hot chocolate chip cookie, fior de latte gelato

Baked frangipane, turmeric scented pear, pistachio floss

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.*