

RAW

beetroot carpaccio, persian feta, radish, lemon balm (veg, vo, gf)	12
atlantic salmon gravlax, cream fraiche, baby capers, charred sour dough (gfo)	16
amelia park beef carpaccio, shaved pecorino, wild roquette, white anchovies, mustard dressing (gf)	16
house pickled fremantle sardines, charred sourdough (gfo)	14
freshly shucked oyster trio, lemon (gf)	9
gado gado, raw vegetable medley, marbled egg, sweet peanut dip (veg)	16
spiced sweet potato salad, candied walnut, cranberry, crispy quinoa, apple, white balsamic (v, gf)	21
poached pear & goats cheese salad, sunflower seeds, mesculin, red onion, orange mustard dressing (veg, vo, gf)	21

Tradewinds
HOTEL

veg - vegetarian / v - vegan / vo - vegan optional
gf - gluten free by ingredients / gfo - gluten free optional
we can't guarantee the absence of nuts in any of our dishes

OCEAN

ENTREES

char grilled exmouth king prawns, chilli plum jam (gf)	24
crispy fried shark bay squid rings, wasabi mayonnaise (gf)	16
boston bay chilli mussels, tomato, basil, grilled ciabatta (gf)	21
marinated esperance octopus	18

MAINS

tradewinds burger, cider battered snapper, slaw, house pickle, chipotle aioli, sour dough bun, chips	21
shark bay clam orecchiette, chili, garlic, olive oil, blistered cherry tomatoes, spinach, olive crumb (vo)	28
fremantle swordfish steak, grilled stone fruit & prosciutto salad, minted yoghurt dressing (gf)	33
cider battered north western snapper, house tartare, scented malted vinegar, chips	26
cone bay barramundi, mango, macadamia & rainbow chard salad, mango vinaigrette (gf)	36
chilli king prawn pizza, tomato sugo, mozzarella, chilli, red onion, fresh basil (gfo)	23

LAND

ENTREES

house baked garlic and herb loaf, salted butter (veg)	7
chips, onion & garlic salt, aioli (veg, vo, gf)	8
spring vegetable bhaji, mango & coriander salsa, raita (v, gf)	14
bbq glazed amelia park spring lamb ribs	19
pork san choi bao, char sui	16

MAINS

potato gnocchi, porcini, oyster mushrooms, fried basil, pumpkin puree, shaved pecorino, truffle oil (veg)	25
lemon myrtle marinated mahogany creek ½ baby chicken, parsnip puree, prickly ash potatoes (gf)	29
slow roasted shaved harvey beef steak sandwich, provolone, date & onion chutney, roquette, chips (gfo)	23
five spiced duck breast, orchard fruits, root vegetable medley, beetroot & balsamic puree, pina colada jus (gf, cooked m/r)	36
black angus 300gm rump, duck fat potatoe, green beans, pink peppercorn jus (gf)	38
magherita pizza, cherry heirloom tomato trio, tomato sugo, basil, olive oil (gfo)	21
prosciutto & smoked buffalo mozzarella pizza, tomato sugo, fresh roquette (gfo)	25

