



FEAST WITH FRIENDS

Freshly Shucked Smokey Bay Oysters (SA)	
Natural, yuzu pearls (gf)	4ea
Kilpatrick (gf)	4.5ea
House Baked Garlic & Herb Loaf , pink salt butter (veg)	7
Rustic Cut Chips , garlic aioli (veg, gf)	8
Four Cheese Arancini , roast capsicum coulis, herbed aioli (veg)	15
Salt Cod Croquettes , pork scrunchens, chipotle aioli	15
Pork & Chicken Liver Terrine , spiced pear compote, toasted brioche (gfo)	16
Char-grilled Barramundi Wings , salsa verde, pineapple & jalapeno salsa (gf)	18
Confit Duck Tacos , tomatillo, coriander, apple remoulade (gf)	18
Moules Frites , white wine steamed mussels, thyme, rustic chips (gf)	19
Grazing Board , selection of sliced meats, house pickles, olives, rosemary salted almonds, toasted brioche (gfo)	25

HOOK, LINE AND SINKER

Chilled Seafood Platter, 1/2 crayfish, 6 exmouth prawns, 6 oysters natural, 5 morton bay bugs, 2 mud crab claws, house smoked salmon and marinated octopus (gf)	89 (2-4pp)
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KEEPING IT LIGHT

Spice Roasted Cauliflower , green mole, hemp seeds (v, gf)	12
Baked Brie , caramelised plums, pancetta, toasted pistachios, red mizuna, charcoal bark (veg, gfo)	20
Salmon Crudo , radish, heirloom peppers, preserved lemon, gazpacho (gf)	18
Seared Abrolhos Scallops , compressed qukes, blood orange, basil & serrano oil, morcilla crumble (gf)	15
Steak Tartare , chimichurri, shallots, capers, manchego, fennel and thyme lavosh (gfo)	19
Beetroot Salad , candied walnuts, fig labne, pink grapefruit, baby beet leaves (veg, gf)	18
Glazed Heirloom Carrot Salad , saffron pickled fennel, onion, cashew cream, house dukkah (v, gf)	18

OLD FAITHFUL

Beef Burger , green peppercorns, smoked tomato relish, bacon, cheddar, roquette, turkish bun, chips (gfo)	23
Tradewinds Cheesesteak , Harvey beef rump, oaxaca, pickled paprika, caramelised onions, sourdough roll, chips (gfo)	24
Cider Battered Atlantic Cod , house tartare, mixed leaf salad, rustic cut chips	25

CAN'T DECIDE?

Chef's selection of shared dishes	55pp
Add matching wines and espresso coffee	79pp

THE MAIN EVENT

Wild Mushroom Orecchiette , courgette, squash, chestnuts, swiss chard, garlic and porcini pangrattato (vo)	24
Squid Ink Linguine Vongole , Shark Bay blue swimmer crab, anchovy persillade, chili, roquette	32
Grilled Spatchcock , glaze baby root vegetables, dahkar carrot, baby kale, cherry jus (gf)	32
Market Fish , grilled corn, pomegranate, feta, radicchio, white balsamic vinaigrette (gf)	34
Linley Valley Pork Collar , pork croquette, caramelized peaches, heirloom tomatoes, charcuterie jus	36
Char-grilled Dry Aged Shoal Cape Sirloin , pumpkin puree, king oyster mushrooms, roast shallots, herb roasted kipflers, olive tapenade, red wine jus (gf)	38

TREAT YOURSELF

Dark Chocolate Parfait , candied macadamia, orange gel, citrus shortbread (gf)	12
Burnt Honey Mousse , pistachio crumble, dried raspberries, honeycomb, coconut (gf)	14
Pecan Tart , bourbon ice cream, torched meringue	13

FINISH IN STYLE

Selection of International cheeses , served with port macerated muscatel, pear compote, lavosh (gfo)	1 Cheese	12
La Buche D'affinois (Brie)	2 Cheeses	16
Fourme D'ambert (Blue)	3 Cheeses	22
Jack's Club English Cheddar		

Tradewinds

HOTEL

KIDS' MENU

All \$10

Spaghetti & meatballs, tomato sauce, parmesan

Grilled steak, chips and salad

Battered fish, chips and salad

Mini Cheese burger, chips and salad

Grilled Chicken strips, tomato salad

Dessert

Sundae: Vanilla ice cream, sprinkles, marshmallows,
chocolate sauce, waffle cone 8

Vanilla Ice cream, choice of strawberry or
chocolate sauce 6

Fruit salad, yoghurt 6

KIDS' SPECIAL! MEAL + DESSERT + DRINK = \$16

ESTABLISHED
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