



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)	8
Four Cheese Arancini , roast capsicum coulis, herbed aioli (veg)	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 (gfo)	19
Grazing Board , selection of sliced meats, house pickles, olives, rosemary salted almonds, toasted brioche (gfo)	25
Add Jack's Club English Ceddar	6

HOOK, LINE AND SINKER

Chilled Seafood Platter, 1/2 crayfish, exmouth prawns, oysters natural, morton bay bugs, 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
Salmon Crudo , radish, heirloom peppers, preserved lemon, gazpacho (gf)	18
Seared Abrolhos Scallops , compressed quakes, blood orange, basil & serrano oil, morcilla crumble (gf)	15
Steak Tartare , chimichurri, shallots, capers, manchego, fennel and thyme lavosh (gf)	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, stracciatella di bufala, dates (veg, 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, feta, 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 , potato & chorizo hash, radicchio, red capsicum puree (gf)	34
Linley Valley Pork Collar , pork croquette, caramelized peaches, heirloom tomatoes, charcuterie jus	36
Char-grilled Dry Aged Shoal Cape Sirloin , baby spinach, king oyster mushrooms, 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

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HOTEL

BREAKFAST

Daily muffin selection (veg)	4
Banana, coconut & peacan bread, salted butter (veg, gf)	7
Toast & preserves (v, gfo)	8
choice of sourdough, quinoa & linseed or fruit loaf	
Free range eggs on toast (veg, gfo)	12
choice of poached, fried or scrambled	
add bacon	5
Breakfast toastie, shaved ham, provolone, tomato relish, Dijon mustard, wood fired ciabatta	12
Breakfast burger, bacon, fried egg, house pickles, provolone, roquette, tomato relish (gfo)	14
Smashed avocado, poached eggs, house dukkah, goat cheese, sourdough (veg, gfo)	17
Coconut & yoghurt pannacotta, maple poached rhubarb, granola (veg, gf)	14
Grains bowl, puffed quinoa, freekeh, blistered heiroom tomatoes, baby kale, poached eggs, stracciatella di bufala (vo, gf)	17
Tradewinds Breakfast: Del Bassobaco pork & honey sausage, thyme roasted mushrooms, baby spinach, chorizo & potato hash (gf)	24
choice of poached, fried or scrambled eggs	
Sides (all gf)	
Pork & honey sausage	4
Del Bassobacon	5
House hot smoked salmon	6
Grilled tomato	6
Thyme roasted mushroom	4
Baby spinach	4
Chorizo & potato hash	5
Smashed avocado	4
Beverages	
Coffee from	4
Teas	4.5
Hot Chocolate	5.5
Noah's Creative Juices 260ml	
Valencia orange	6
Apple, peach, kiwi, mango	6
Coconut water, banana, apple, raspberry	6

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