

Tradewinds

HOTEL

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BREAKFAST

Muesli, fresh fruit, honey yoghurt (veg)	12
Chia Pudding, toasted coconut, seasonal berries	14
Banana, coconut & peacan bread, salted butter (veg, gf)	7
Toasted ciabatta & preserves (v, gfo)	8
Free range eggs on toast (veg, gfo)	13
choice of poached, fried or scrambled	
add bacon	5
Breakfast toastie, shaved ham, provolone, tomato relish, Dijon mustard, wood fired ciabatta	13
Breakfast burger, bacon, fried egg, house pickles, mustard, provolone, mixed leaves, tomato relish (gfo)	16
Chocolate chip pancakes, mixed berries, maple syrup, hazelnut gelato	15
Smashed avocado, poached eggs, house dukkah, goat cheese, sourdough (veg, gfo)	18
French Toast, maple glazed bananas and bacon, cinnamon cream	16
Eggs Benedict, English muffin, spinach, poached eggs, hollandaise	
Ham	17
Smoked Salmon	20

Tradewinds Breakfast: belly bacon, pork & honey sausage, thyme roasted mushrooms, cherry tomatoes, hash brown, ciabatta, (gfo)
choice of poached, fried or scrambled eggs

Sides (all gf)

Pork & honey sausage	5
Belly bacon	5
Smoked salmon	6
Thyme roasted mushroom	4
Baby spinach	4
Hash browns (3)	5
Smashed avocado	5
Cherry tomatoes	5

Beverages

Coffee from	4
Teas	4.5
Hot Chocolate	5.5
Noah's Creative Juices 260ml	6
Valencia orange	
Apple, peach, kiwi, mango	
Coconut water, banana, apple, raspberry	

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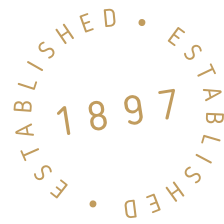
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ENTREE

Freshly Shucked Smokey Bay Oysters (SA)	
Natural, lemon (gf)	4 ea
Kilpatrick (gf)	4.5ea
Char-Grilled Barramundi Wings , Memphis rub, blistered heirloom tomatoes, Veracruz salsa (gf)	18
Lamb Leg Pastrami , pickled grapes, shaved fennel, grilled fruit loaf, Alabama white sauce (gfo)	21
Maple Cured Geraldton Octopus , charred paprika, parsley, orange vinaigrette (gf)	22
Smoked Fremantle Sardines , pickled summer vegetables, tomato labne, spiced green apple vinegar, grilled ciabatta (gf)	17
Smoked Lamb Ribs , bourbon glaze, pickled mushrooms, citrus & fresh herb salad, kaffir lime (gf)	21
Grazing Board , selection of sliced meats, house pickles, olives, rosemary salted almonds, baguette (gfo)	25
*Add Jack's Club English Cheddar	6

ROOFTOP CINEMA

Screening HOME ALONE
December 19th
\$20pp includes popcorn and
reclining deck chair

MAINS

Spiced Cauliflower & Chickpea Salad , hummus, pickled beets, white balsamic, rocket (v, gf)	16
*Add chicken	5
Caesar Salad , soft boiled eggs, garlic croutons, shaved pecorino, white anchovies, Caesar dressing	18
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Pan Seared Gnocchi , roasted pumpkin, confit garlic, fetta, swiss chard, lemon thyme pangrattato (veg)	24
Tiger Prawn Casarecce , saffron, zucchini, cherry tomatoes, chili, white wine, rocket	29
Fish of the Day , Israeli cous cous salad, port macerated sultanas, roast tomato sugo, dukkah	MP
Char -Grilled Jerk Chicken Maryland , grilled asparagus, jalapeño corn bread, black bean salsa, Alabama white sauce	32
Roast Hamlet Farm Pork Belly , sauerkraut, spätzle, brussel sprouts, sour cherry chutney	34
Char-Grilled 300g Scotch Fillet , smoked brisket croquette, kale, caramelized onions, red wine jus	40
Pitmasters Plate (3p) , 10 hour smoked Cape Grim beef short rib, smoked lamb ribs, buffalo wings, pulled pork, corn bread, pimento mac & cheese, bourbon bbq sauce, fermented chili hot sauce	99

SIDES

Honey Glazed Beans & Broccolini , slivered almonds, Persian fetta (gf)	9
Chopped Salad , baby cos, chickpeas, cherry tomatoes, olives, capsicum, Alabama white sauce (gf)	9
Beer Battered Chips , garlic aioli (veg)	9
Gluten Free Bread Option	1.5

DESSERT

Dark Chocolate & Honeycomb Bar , hazelnut gelato, ginger & rhubarb compote	13
Vanilla Crème Brûlée , pistachio cigar, spiced pear	13
Lemon Mousse Tart , corn husk meringue, graham cracker pastry, watermelon sorbet	14

CHEESE

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

