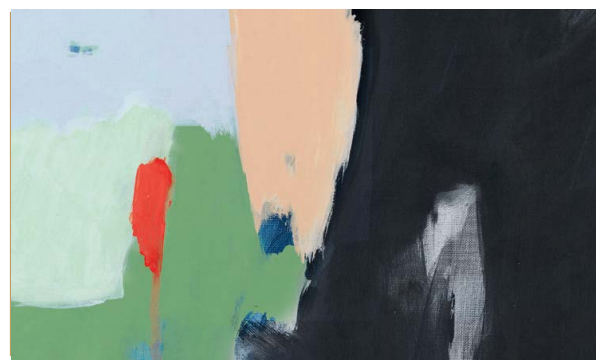




ENTREE

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



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
*Add chicken	5
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, brocolinni, 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

Tradewinds
HOTEL

Tradewinds HOTEL

PLEASE PLACE YOUR ORDER AT THE BAR

BAR BITES

GARLIC LOAF pink salt	8
BEER BATTERED CHIPS garlic aioli (veg)	9
FRESHLY SHUCKED SMOKEY BAY OYSTERS, SA	
Natural, lemon (gf),	4ea
Kilpatrick (gf)	4.5ea
PIMENTO MAC & CHEESE Margaret River smoked cheddar, provolone, bread crumbs (veg)	10
FOUR CHEESE ARANCINI roast capsicum coulis, herbed aioli (veg)	16
BUFFALO WINGS fermented hot sauce, celery salt, blue cheese yoghurt (gf)	16
SMOKED LAMB RIBS bourbon glaze, pickled shimeji mushrooms, citrus & 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
CRISPY SPICED PRAWN TACOS , avocado mousse, charred corn, pico de gallo	21
SPICED CAULIFLOWER & CHICKPEA SALAD hummus, pickled beets, white balsamic, rocket (v, gf)	16
+ Chicken	5
CAESAR SALAD soft boiled eggs, garlic croutons, shaved pecorino, white anchovies, Caesar dressing	18
+ Chicken	5
CHILI DOG Texan style pork sausage & beef chili, jalapeño, cheddar cheese	18
RUBEN SANDWICH 8hr smoked Cape Grim beef brisket, sauerkraut, swiss cheese, Russian dressing, pickles, rye bread, beer battered chips (gfo)	23

(Veg) vegetarian (v) vegan (vo) vegan optional (gf) gluten free by ingredients (gfo) gluten free optional. Other dietary requirements can be accommodated on request. Please inform our friendly staff of any allergies.



Tradewinds HOTEL

PLEASE PLACE YOUR ORDER AT THE BAR

BAR BITES

BEEF BURGER tomato and green peppercorn relish, cheddar, cos lettuce, house pickle, pretzel bun, aioli, chip 21

+ Bacon 4

+ Make it a double beef & cheese 8

CIDER BATTERED DEEP SEA GRENADIER house tartar, mixed leaf salad, beer battered chips 25

CHAR-GRILLED 300G SIRLOIN Caesar salad, beer battered chips, red wine jus 32

PIT MASTERS 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

GLUTEN FREE BREAD 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

(Veg) vegetarian (v) vegan (vo) vegan optional (gf) gluten free by ingredients (gfo) gluten free optional. Other dietary requirements can be accommodated on request. Please inform our friendly staff of any allergies.

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