

Tradewinds

HOTEL

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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EAT

ENTREE

Pumpkin & Fetta Arancini , chipotle aioli (veg, gf)	16
Buffalo Wings , fermented hot sauce, celery salt, blue cheese yoghurt (gf)	16
Smoked Fremantle Sardines , pickled summer vegetables, tomato labneh, spiced green apple vinegar (gf)	18
Crispy Spiced Prawn Tacos , avocado mousse, pico de gallo	21
Maple Cured West Coast Octopus , charred paprika, parsley, citrus vinaigrette (gf)	22
Smoked Lamb Ribs , bourbon glaze, pickled shimeji mushrooms, orange & fresh herb salad, kaffir lime (gf)	22
Grazing Board , selection of sliced meats, house pickles, olives, rosemary salted almonds, baguette (gfo)	30

*Add Jack's Club English Cheddar

SALADS

Spiced Cauliflower & Chickpea Salad , hummus, pickled beets, white balsamic, rocket (v, gf)	18
*Add chicken	5
Caesar Salad , soft boiled eggs, garlic croutons, shaved pecorino, white anchovies, Caesar dressing	18
*Add Chicken	5

MAINS

Ruben Sandwich , smoked Cape Grim beef brisket, sauerkraut, swiss cheese, pickles, Russian dressing, rye bread, beer battered chips (gfo)	23
Beef Burger , tomato & green peppercorn relish, cheddar, house pickle, pretzel bun, beer battered chips	21
+ Bacon	4
+ Double Beef & Cheese	8
Cider Battered Deep Sea Grenadier , house tartare, mix leaf salad, beer battered chips	25
Pan Seared Gnocchi , roasted pumpkin, confit garlic, fetta, swiss chard, lemon thyme pangrattato (veg)	24
Seafood Linguine , mussels, cod, cloudy bay clams, chilli, white wine, red onion, cream	32
Market Fish , Israeli cous cous salad, port macerated sultanas, roast tomato sugo, dukkah	MP
Char -Grilled Jerk Chicken Maryland , grilled asparagus, heirloom squash, black bean salsa, Alabama white sauce (gf)	33
Roast Hamlet Farm Pork Belly , roast chat potatoes, sauerkraut, broccolini, sour cherry chutney (gf)	35
Butcher's Choice Steak , smoked brisket croquette, kale, caramelized onions, red wine jus	MP

SIDES

Beer Battered chips , garlic aioli (veg)	9
Garlic Loaf , salted butter	9
Chopped Salad , baby cos, chickpeas, cherry tomatoes, olives, capsicum, Alabama white sauce (gf)	10
Pimento Mac & Cheese , smoked cheddar, provolone, pangrattato (veg)	10
Honey Glazed Beans & Broccolini , slivered almonds, Persian fetta (gf)	12
Gluten Free Bread Option	2

DESSERT

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

CHEESE

Selection of International cheese , served with seasonal accompaniments, crackers (gf)	
La Buche D'affinois (Brie)	1 Cheese 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.