

# Tradewinds

## HOTEL

### BREAKFAST

Muesli, fresh fruit, honey yoghurt (veg)	12
Chia Pudding, toasted coconut, seasonal berries	14
Banana, coconut & peacan bread, salted butter (veg)	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
<b>Tradewinds Breakfast:</b> belly bacon, pork & honey sausage, thyme roasted mushrooms, cherry tomatoes, hash brown, ciabatta, (gfo)	25
choice of poached, fried or scrambled eggs	
<b>Sides (all gf)</b>	
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
<b>Beverages</b>	
Coffee from	4
Teas	4.5
Hot Chocolate	5.5
Presha Fruit Cold Pressed Juices	6
Valencia Orange	
Apple & Passionfruit	

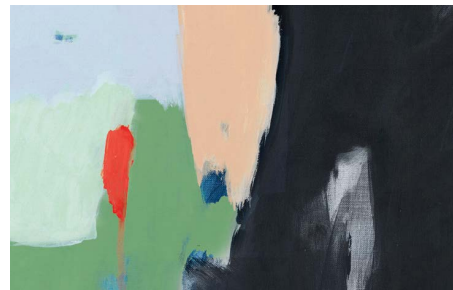


## THE REGULARS

<b>Freshly Shucked Smokey Bay Oysters (SA)</b>	
Natural, lemon (gf)	4 ea
Kilpatrick (gf)	4.5ea
<b>Garlic Loaf</b> , salted butter	9
<b>Beer Battered Chips</b> , garlic aioli (veg)	9
<b>Pimento Mac &amp; Cheese</b> , Margaret River smoked cheddar, provolone, pangrattato (veg)	10
<b>Pumpkin and Fetta Arancini</b> , chipotle aioli (gf,veg)	16
<b>Buffalo Wings</b> , house fermented hot sauce, celery salt, blue cheese yoghurt (gf)	16
<b>Crispy Spiced Prawn Tacos</b> , avocado mousse, black bean pico de gallo	21
<b>Caesar Salad</b> , soft boiled eggs, garlic croutons, shaved pecorino, white anchovies, Caesar dressing	18
*Add Chicken	5
<b>Cider Battered Deep Sea Grenadier</b> , house tartar, mixed leaf salad, chips	25
<b>Ruben Sandwich</b> , smoked Cape Grim beef brisket, sauerkraut, swiss cheese, pickles, Russian dressing, rye bread, beer battered chips (gfo)	23
<b>Wagyu Beef Burger</b> , pretzel bun, baby cos, tomato and green peppercorn relish, aioli, cheddar cheese, served with beer battered chips (gfo)	22
Add Bacon	4
Make it a Double	8
<b>Grazing Board</b> , selection of sliced meats, Bread in Common baguette, house pickles, olives, spiced almonds (go)	30
*Add Barbers Vintage English Cheddar	6
<b>Gluten Free Bread Option</b>	1.5

## PLATES

<b>Fire Roasted Delicata Pumpkin</b> , pepitas, honey (gf)	9
<b>Green Beans &amp; Broccolini</b> , almonds, Persian fetta (gf)	12
<b>Fremantle Sardines</b> , pickled seasonal vegetables, tomato labneh, spiced green apple vinegar (gf)	17
<b>Pork, Duck &amp; Black Pudding Terrine</b> , pickled okra, sour cherry compote, Common baguette (gfo)	17
<b>Grilled Asparagus</b> , chèvre, cauliflower chow chow, fried anchovies (gf)	18
<b>Grilled Halloumi</b> , bacon praline, stone fruit, puffed quinoa, roast chestnuts (gf, va, n)	19
<b>Maple Cured West Coast Octopus</b> , charred paprika, parsley, citrus vinaigrette (gf)	22
<b>Pan Seared Gnocchi</b> , wild mushrooms, garlic, pine nuts, roquette, goats cheese	30
<b>Squid Ink Spaghetti</b> , mussels, cod, cloudy bay clams, chilli, white wine, cream	32
<b>Jerk Half Chicken</b> , Warren Grange heirloom eggplants, Alabama white sauce (gf)	34
<b>Roast Hamlet Farm Berkshire Pork Belly</b> , sauerkraut, pickled baby carrots, beetroot puree, spiced cherries	34
<b>Fish of the Day</b> , Pemberton squash fricasse, rojo mojo (gf)	MP
<b>Butcher's Choice Steak</b> , smoked brisket croquettes, kale, burnt onion puree, red wine jus	MP



## FROM THE SMOKER

<b>Smoked Lamb Ribs</b> , bourbon glaze, pickled shimeji mushrooms, orange & herb salad, kaffir lime (gf)	21
<b>Smoked Baby Back Pork Ribs</b> , Carolina mustard sauce (gf)	24
<b>Pit Masters Plate (3p)</b> , 10 hour smoked Cape Grim beef short rib, smoked lamb ribs, buffalo wings, pulled pork, pimento mac & cheese, smoked brisket croquettes, bourbon bbq sauce, fermented hot sauce, sour cherry chutney	99

## DESSERT

<b>Vanilla Crème Brûlée</b> , pistachio cigar	12
<b>Dark Chocolate &amp; Honeycomb Bar</b> , hazelnut gelato, ginger & rhubarb compote (gf)	13
<b>Lemon Mousse Tart</b> , corn husk meringue, graham cracker pastry, watermelon sorbet	14

## CHEESE

**Selection of International cheese**, served with port macerated muscatel, pear compote, crackers (gf)

Lingot D'Argental (Brie)	1 Cheeses	12
Fourme D'ambert (Blue)	2 Cheeses	16
Barbers Vintage English Cheddar	3 Cheeses	22

*Tradewinds*  
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