

Tradewinds

HOTEL

BREAKFAST

Fresh Seasonal Fruit (veg)	10
Muesli , fresh fruit, honey yoghurt (veg)	14
Chia Pudding , toasted coconut, seasonal berries	14
Banana, coconut & peacan bread , salted butter (veg)	7
Toasted ciabatta & preserves (v, gfo)	8
Rye, Fruit bread or Gluten Free Bread	2
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
Brekky wrap , fried egg, cheddar cheese, spinach, bacon, HP sauce	15
Breakfast burger , bacon, fried egg, house pickles, mustard, provolone, mixed leaves, tomato relish (gfo)	16
French toast , mixed berries, banana, butterscotch	16
Smashed avocado , poached eggs, pico de gaello, halloumi, rye bread (veg, gfo)	18
Fried Chicken & Waffles , fried egg, bacon, crushed macadamia, maple syrup	18
Eggs Benedict , English muffin, spinach, poached eggs, hollandaise	
Ham	17
House Hot Smoked Salmon	20
Pulled Pork	20
Bacon	20
Tradewinds Breakfast : chicken cheese & jalapeño sausage, bacon, grilled 1/2 tomato, hash brown, thyme roasted mushrooms, choice of bread (gfo)	25
choice of poached, fried or scrambled	
choice of ciabatta, rye or multigrain bread	
Sides (all gf)	
Chicken, cheese & jalapeño sausage	5
Belly bacon	5
House Hot Smoked salmon	6
Thyme roasted mushroom	4
Baby spinach	4
Hash browns (3)	5
Smashed avocado	5
Grilled 1/2 tomato	5
Beverages	
Coffee from	4
Teas	4.5
Hot Chocolate	5.5
Presha Fruit Cold Pressed Juices	6
Valencia Orange	
Apple & Passionfruit	

ESTABLISHED
18



THE REGULARS

Garlic Loaf , salted butter	9
Beer Battered Chips , garlic aioli (veg)	9
Pumpkin and Fetta Arancini , chipotle aioli (gf,veg)	17
Buffalo Wings , house fermented hot sauce, celery salt, blue cheese yoghurt (gf)	16
Caesar Salad , soft boiled eggs, garlic croutons, shaved pecorino, white anchovies, Caesar dressing	18
*Add Chicken	5
Cider Battered Deep Sea Grenadier , house tartar, mixed leaf salad, chips	24
Ruben Sandwich , smoked Cape Grim beef brisket, sauerkraut, swiss cheese, pickles, Russian dressing, artisan rye loaf, beer battered chips (gfo)	25
Wagyu Beef Burger , 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
Grazing Board , selection of sliced meats, Bread in Common baguette, house pickles, olives, spiced almonds (go)	30
*Add Maffra Cheddar	6
Gluten Free Bread Option	2

We love local produce. Our heirloom vegetables are supplied by Warren Grange Horticulture located in the heart of the Southern Forests Region of Western Australia. They are grown in rich karri loam soil and fully ripened on the plant, in the elements, to ensure maximum flavours and goodness of these wonderful old varieties. Our fish of the day is market fresh, all local Australian, caught in the wild by a single shirtless Canadian man.

TO SHARE

Freshly Shucked Smokey Bay Oysters (SA)	
Natural, lemon (gf)	4 ea
Kilpatrick (gf)	4.5ea
Fire Roasted Delicata Pumpkin , pepitas, honey (gf, vo)	9
Green Beans & Broccolini , almonds, Persian fetta (gf,vo)	12
Grilled Asparagus , chèvre, cauliflower chow chow, fried anchovies (gf, vo)	18
Grilled Halloumi , bacon praline, quince, rhubarb, puffed quinoa, roast chestnuts (gf, n)	19
Crispy Spiced Prawn Tacos , avocado mousse, black bean pico de gallo	21
Clam Chowder , banana prawn, deep sea grenadier, potatoes, bacon, tomato, dill, ciabatta (gfo)	22

MAINS

Pan Seared Pumpkin Gnocchi , wild mushrooms, parsnip puree, garlic, pine nuts, roquette, goats cheese (veg)	30
Slow Cooked Oxtail Pappardelle , roast tomato sugo, spinach, thyme pangrattato, pecorino	32
Jerk Half Chicken , smoked heirloom beetroot, Alabama white sauce (gf)	34
Braised Hamlet Farm Berkshire Pork Belly , scallop tortellini, Warren Grange winter squash, sauerkraut, bacon broth	36
Roast Lamb Rump , celeriac, braised lentils, pumpkin puree, sour cherry relish (gf)	38
Fish of the Day , charred Pemberton fennel, cavolo nero, spiced carrot sauce (gf)	MP
Butcher's Choice Steak , smoked brisket croquettes, king oyster mushroom, burnt onion puree, red wine jus	MP

FROM THE SMOKER

Smoked Lamb Ribs , bourbon glaze, pickled shimeji mushrooms, orange & herb salad, kaffir lime (gf)	21
Smoked Baby Back Pork Ribs , Carolina mustard sauce (gf)	25
Pit Masters Plate (3p) , 10 hour smoked Cape Grim beef short rib, smoked lamb ribs, buffalo wings, pulled pork, beef brisket pastrami, charred corn, delicata pumpkin, bourbon bbq sauce, fermented hot sauce, sour cherry chutney	99

DESSERT

Vanilla Crème Brûlée , white chocolate bark (gf)	14
Textures of Chocolate & Beetroot , dark chocolate & beetroot Fondant, chocolate mousse, beetroot & almond crumble, yoghurt sorbet	16
House Made Cinnamon Donut , warm coconut chia pudding, berry compote, hazelnut gelato, freeze dried raspberries	15

CHEESE

Selection of International Cheese , served with port macerated muscatel, pear compote, crackers (gf)	
La Buche d'Affinois (FRA)	1 Cheeses 12
Maffra Cheddar (VIC)	2 Cheeses 16
Fourme d'Ambert (FRA)	3 Cheeses 22

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Please note 15% surcharge applies to Public Holidays

veg - vegetarian , v - vegan , vo - vegan optional, gf - gluten free by ingredients, gfo - gluten free optional, n - contains nuts
Other dietary requirements can be accommodated on request. Please inform our friendly staff of any allergies.