

Tradewinds HOTEL

BITES

Grazing Board, selection of sliced meats, baguette, pickles, olives, almonds ^{GFO} 30

Add Mafra Cheddar +6

Gluten free bread option +2

Garlic loaf, salted butter 8.5

Beer battered chips, aioli ^{VEG} 8

Turkish bread, hummus, dukkha, olive oil ^V 12

Green beans and broccolini, fetta, almonds ^{GF / VO} 10

Pumpkin & fetta arancini, chipotle aioli ^{VEG / GF} 15

Buffalo wings, hot sauce with blue cheese ^{GF} 16.5

Smoked pork ribs, mustard sauce ^{GF} 25

Taco platter, spiced prawns, pulled lamb, avocado mousse, pico de gallo 29.5

DESSERT

Decadent mud cake, double cream 9.5

Carrot cake, Greek yoghurt 9.5

GF - Gluten Free / GFO - Gluten Free Option / V - Vegetarian / VEG - Vegan / VO - Vegetarian Option

MAINS

Seafood Chowder, with ocean blue grenadier, prawns and mussels 17.5

Crab linguine, Atlantic cod, capers, chilli, shallots, cheery tomatoes, basil pesto 33

Caesar Salad, soft boiled egg, garlic croutons, shaved pecorino, white anchovies, Caesar dressing 18.5

Beef burger, tomato and green peppercorn relish, cos lettuce, aioli, cheese, chips ^{GFO} 20

Add bacon +4

Make it a double beef & cheese +8

Ruben sandwich beef brisket, sauerkraut, swiss cheese, pickles, Russian dressing, rye loaf, chips ^{GFO} 26.5

Cider battered Deep Sea Grenadier, house tartare, mixed leaf salad, chips ^{GFO} 23

Purple potato gnocchi, mushrooms, garlic, pinenuts, roquette, fetta ^{VO} 27

Butchers choice steak, 300g with chips and salad 36

CHEESE

Selection of International cheese served with port, macerated muscatel, pear compote, crackers ^{GF}

La Buche d’Affinois (FRA) One cheese 12

Maffra Cheddar (VIC) Two cheeses 16

Fourme d’Ambert (FRA) Three cheeses 22