

Tradewinds

HOTEL

BREAD

“Bread in Common” Woodfired Ciabatta, cultured butter, nori salt ^V 7

Gluten Free Sour Dough, cultured butter, nori salt ^V 8

Turkish Bread, hummus dukkha, olive oil ^{VEG} 12

BITES

Sydney Rock Oysters, Pedro Ximenez shallot vinegar ^{GF}4.5ea

Buttermilk Fried Buffalo Wings, hot sauce ^{GF} 16.5

Baked Tiger Prawns with chili & garlic ^{GF} 18.5

SALADS

(add grilled chicken + 6)

Purple Cauliflower Salad, lemon mustard tahini, coriander, pickled red onion, toasted almonds ^{GF/VEG} 22

Roast Pumpkin Salad, chocolate habanero, puffed grains, red kale, goats' curd ^{GF/VVO} 19

Watermelon & Fetta Salad, witlof, charred capsicum, mint, dukkha, red onion, sherry vinaigrette ^{VVO} 19

SIDES

Beer Battered Chips, aioli ^{VEG} 9

Mixed Leaf Salad, cherry tomato, cucumber, capsicum, house dressing ^{VEG} 9

Green Beans & Broccolini, fetta, almonds ^{GF/VVO} 11

DESSERT

Chocolate Mousse, honeycomb, raspberry compote ^{V/GF}14

Smoked Meringue, lemon Curd, strawberries, Amaretti ^{V/GF}14

Proudly serving locally sourced ingredients fresh to your table

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COUNTER MEALS

All Burgers & Sandwiches are available with GF/VEG bun +2

Black Angus Beef Burger, tomato & green peppercorn relish, lettuce, aioli, cheese, chips 22

Add bacon +4

Make it a double beef & cheese +8

Free Range Chicken Burger, spicy buttermilk fried chicken thigh with cheese, pickled red onion, BBQ aioli, chips 21

Add bacon +4

Portobello Mushroom Burger, zucchini pickle with white bean aioli, rocket, chips V 17

Add Scamorza +4

Add bacon +4

Ruben Sandwich, house cured and smoked beef brisket, sauerkraut, swiss cheese, Zuni pickles, Russian dressing, rye loaf, chips 26.5

Beer Battered Deep Sea Cod, house tartare, mixed leaf salad, chips ^{GF0} 23

Smoked BBQ Beef Short Rib, red cabbage, pineapple, lime & coriander slaw 33

Gianni's goats' cheese & rocket tortelloni, broad beans, zucchini, mint^V 27

Gianni's Roasted Eggplant Agnolotti, basil, sundried tomato, pumpkin, zucchini, charred capsicum, Nozzarella ^{VEG} 27

Spanner Crab Linguine, deep sea cod, capers, chili, shallots, cherry tomatoes 33

Ravensthorpe Butchers Steak, Grain Fed for 120 days, broccolini, peppercorn sauce ^{GF MP}

Fin's Market Fish ^{MP}

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PLATTERS TO SHARE

Middle East ^V 35

Turkish bread, hummus, zhoug, local WA olives, zaatar labneh, roast purple cauliflower, tahini dressing

Healthy Green Board ^{VEG} 28.5

Wakame, spinach and toasted sesame, miso cured cucumbers, pickled shitake, cold dressed tofu with red yuzu koshu, edamame
add seared tuna +6

Ocean Platter ^{GF} 44.5

6 Sydney rock oysters, marinated WA octopus, Baked Albany sardines, Tiger prawns with chili & garlic, seared tuna

Tradewinds Smokery 36

Sticky baby back ribs, spicy chicken wings, ham hock croquettes, house pastrami, served with Zuni pickles and American mustard

La Boqueria Charcuterie 35

Chorizito, Mallorquina and **Salchi Bosque** served with pickled shitake mushrooms, shaved manchego, baby peppers and fresh baguette