

# Tradewinds HOTEL

PROUDLY WA OWNED AND IMPORTANTLY SUPPORTING  
LOCAL PRODUCERS

## PLATTERS TO SHARE

### Middle East 35

Turkish bread hummus & labneh, WA olives, chermoula, roast cauliflower, zucchini fritters (V/GFO)

### Ocean Platter 48.5

4x Albany rock oysters, marinated WA octopus, snapper ceviche, tiger prawn, Tasmanian smoked salmon

### Tradewinds Smokery 36

Sticky baby back ribs / spicy chicken wings / smoked ham croquettes house pastrami with Zuni pickles and American mustard

### La Boqueria Salami Selection 35

Navarro (chorizo style) / Fuet Anis (fennel salami) / Salchi Bosque (forest mushroom) local olives / feta & spinach stuffed baby peppers / fresh baguette



## SMALL

### Tiger Prawns, 18.5

3 tiger prawns, chili & garlic

### Beef tartare 18

black bean, sesame, gochujang, miso crème

### Albany Rock Oysters, 4.5 ea

Pedro Ximenez shallot vinegar (GF)

### Buttermilk Fried Buffalo Wings, 16.5

fermented hot sauce, sour cream (GF)

### Beer Battered Chips, 9

with aioli (GFO)

### Turkish bread 12

hummus, dukkha, olive oil (VEG)

### Coconut Steamed Rice 7

(VEG)

### Grilled Broccolini, 11

butter, toasted almonds (GF/V/VO)  
(add grilled chicken or smoked salmon + 6)

### Roast carrot, 19

guajillo mole, corn chip (GF/V/VO)

### Beetroot, 22

radish, for di latte, sunflower seed, pedro ximenez vinegar (GF/V/VO)

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.

## LARGE

ALL BURGERS & SANDWICHES ARE AVAILABLE WITH GF/VEG BUN +2

### Ricotta gnocchi, 29

mint, green pea, courgette flower, pecorino emulsion

### Corn fed Chicken breast, 36

chorizo, smoked almond, olive, sweetcorn (GF)

### Crispy Skin Barramundi Fillet, 35

red curry sauce, Thai bean salad (GF)

### Kilcoy 220g Eye Fillet, 42

potato gratin, broccolini, green pepper sauce (GF)

### Lamb rump, 42

sweet potato, Moroccan spice, nigella, labne (GF)

### Butcher's Cut MP

The best our local butcher has to offer

### Fin's Market Fish MP

### Black Angus Beef Burger, 26

tomato & green peppercorn relish, lettuce, Zuni Pickles, aioli, cheese, chips  
Add bacon +4  
Make it a double beef & cheese +8

### Free Range Chicken Burger, 24

spicy buttermilk fried chicken thigh with cheese, pickled red onion, BBQ aioli, chips  
\*Add Bacon +4

### Zucchini & chickpea burger, 17

tomato & green peppercorn relish, aioli, Zuni pickles & chips (V)

### Beer Battered Local Blue Grenadier, 27

house tartare, mixed leaf salad, chips (GFO)

## DESSERT

### Dark chocolate tart, 16

sea salt, dulce de leche, peanut butter powder

### Smoked meringue, 12

lemon curd, strawberries

### Gelato selection 5/SCOOP

Vanilla, chocolate, pistachio, hazelnut, salted caramel

### Selection of WA cheeses, 18

quince paste, fruit chutney, crisp breads

**OPEN 7 DAYS A WEEK**  
**Breakfast** 6.30am to 11am  
**All Day Dining** 11am to 9pm