

Tradewinds

HOTEL

Opening Hours

Breakfast: 6:30 a.m. – 11:00 a.m.

Lunch: 11:30 a.m. - 5:00 p.m.

Dinner: 5:00 p.m. – 9:00 p.m.

Bar: 12.00 pm to late

PLATTERS TO SHARE

- Tradewinds Charcuterie** 48
Mondo Doro Prosciutto, Del Basso Hungarian salami, chicken pate, Sicilian green olives, zuni pickles, Beaufort duo of mustards, multi seed crackers (GF)
- Seafood Grazing** 64
oysters natural – Smokey Bay SA (2), marinated Fremantle Octopus, pickled Nassari Anchovies, roasted bell pepper & pickled fennel, chilled king prawns, cured salmon, dill & lemon mayonnaise, pan carasau (GFO)

SMALL

- Oyster Natural (GF)** 5 ea
- Herb Focaccia** 15
romesco, Jingilli evoo, vincotto (VEG)
- Chilled Exmouth Prawns (300g)** 29
lemon and Dill Mayonnaise, Jingilli evoo (GF)
- Beef Carpaccio** 25
Dijon mayonnaise, rocket, basil oil, Grana Padano (GF)
- Fried Chicken Wings** 18
fermented hot sauce & sour cream (GF)
- Char Grilled Asparagus** 17
Gremolata, lemon, EVOO, pinenuts, parmesan (GF/V/VO)
add prawns +7
add chicken +6
- Avocado Salad** 22
cos and rocket leaves, heirloom tomato, orange, nuts and grains (GF/VEG/VO)
add prawns +7
add chicken +6
- La Delizia Burrata** 27
roast cherry tomatoes, oregano, Pedro Ximenez vinegar, charred sourdough (GFO/V)
- Fried Calamari** 25
tentacles & rings, balsamic aioli, lemon

Proudly serving locally sourced ingredients fresh to your table

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

Please alert us to special dietary requirements you may have. We take the upmost care in food preparation, however there may be traces of nuts and other allergens in our food we serve. We hope you enjoy your meal.

LARGE

- Potato Gnocchi** 33
Pan-fried potato gnocchi, pumpkin, spinach, walnuts, La Delizia Stracciatella (GF,V)
- Free Range Charred Chicken Breast** 34
Grilled sweet potato puree, nduja, charred greens (GF)
- Grilled Atlantic Salmon** 45
Prawn risotto, herbs & lemon (GF)
- Char-Grilled Scotch Fillet 300gr** 49
Triple cooked potatoes, mushroom ragu, rocket & parmesan salad (GF)
- Beer Battered Snapper** 27
Tartare sauce, green salad, chips (GFO)

BURGERS

ALL BURGERS ARE AVAILABLE WITH GF / VEG

- Free Range Chicken Burger** 24
spicy marinated fried chicken, cheese, pickled red onion, BBQ mayo, chips
– add Bacon +5
- 100% WA Beef Burger** 25
tomato, lettuce, zuni pickles, mayo, cheese, caramelised onions, chips
– add bacon +5

SIDES

- Mixed Salad** 17
cherry tomato, red onion, smoked almonds, cranberries, Pedro Ximenez vinegar (VEG/GF)
- Steamed Greens** 17
sea salt & olive oil (VEG/GF)
- Bowl of Chips** 12
spicy salt aioli (VEG/GF)
- Triple Cooked Rosemary Potatoes (VEG/GF)** 14

DESSERT

- Dark Chocolate Tart** 22
Chocolate ganache, dulce de leche, peanut butter powder (V)
- Gelato Selection / scoop** 5 ea
Vanilla, chocolate, pistachio, hazelnut, salted caramel (V)
- Selection of WA Cheeses** 28
quince paste, cherry tomato jam, WA bush honey, charcoal lavoche (V/GF)
- Eton Mess** 21
Crushed meringue, summer berry compote, berry mouse, whipped cream (GF/V)

SPECIALITY COFFEE

- Irish Coffee** 20
Irish Whisky, hot coffee with milk, cream
- Café Amaretto** 20
Amaretto Liqueur, hot coffee with milk, cream
Selection of tea and coffee are available