



Tradewinds
HOTEL

CHRISTMAS *Functions*

MAKE THIS FESTIVE SEASON YOUR MOST MEMORABLE YET
WITH RIVERSIDE VIEWS AND FRESH, SEASONAL FAIR.

Choose from two tailored menus*:

Set Menu: \$85 per person | Feasting Menu: \$95 per person
Add one of our signature Beverage packages or a pre-paid bar tab!

*Food only. Minimum of 20 people.

Get in touch with functions@tradewindshotel.com.au to learn more and book now.

CHRISTMAS Set Menu

FOR THE TABLE

HOUSE FOCACCIA
EVOO & VINCOTTO ^V

ENTRÉE (CHOOSE ONE)

WARM GOAT CHEESE TART,
CRISPY PANCETTA & ROCKET SALAD, VINCOTTO ^{VO}

VESUVIO PRAWN TORTELLONI,
CHARDONNAY BUTTER, CRISPY CAPERS, DILL

SALAD OF TASMANIAN SALMON GRAVLAX,
GREENS, SOFT HERBS, PICKLED RADISH, SEEDED
MUSTARD & HONEY DRESSING ^{GF}

LA DELIZIA BUFFALO MOZZARELLA,
HEIRLOOM TOMATO, BASIL, AGED BALSAMIC,
PANGRATTATO ^{GFO/V}

MAIN COURSE (CHOOSE ONE)

ROASTED TURKEY ROLL,
WALNUT, SAGE & PROSCIUTTO STUFFING,
POTATO MASH, CRANBERRY GRAVY

PORCHETTA, SEASONED ROLLED PORK BELLY,
SWEET POTATO MASH, APPLE & GREEN RAISIN CHUTNEY ^{GF}

SEARED SIRLOIN STEAK,
POTATO GRATIN, ROAST BABY CARROTS, RED WINE JUS ^{GF}

EGGPLANT PARMIGIANA,
NAPOLI SAUCE, PECORINO, BASIL ^V

DESSERT (CHOOSE ONE)

TRADITIONAL CHRISTMAS PUDDING,
WHIPPED BRANDY BUTTER, VANILLA ANGLAISE ^V

ETON MESS,
CRUSHED MERINGUE, SUMMER BERRIES,
RASPBERRY CREAM ^{V/GF}

DARK CHOCOLATE MOUSSE,
CHERRY COMPOTE, CHOCOLATE BROWNIE,
CHOCOLATE SHAVINGS ^{V/GFO}

ADD CANAPÉS (CHOICE OF 2, ADD \$9 PER PERSON)

SNAPPER CEVICHE, COCONUT, MISO, SESAME,
CUCUMBER, CHILLI ^{DF/GF}

MUSHROOM BRUSCHETTA, VINEGAR, AIOLI ^{V/GFO}
CRISPY DUCK RAVIOLI, CHERRY JAM

ADD SIDES (ADD \$12 PER PERSON, PER SIDE)

STEAMED GREENS, ROASTED ALMOND BUTTER ^{V/VEO/GF}

GRAINS, SEEDS & NUTS, POMEGRANATE & HERB SALAD ^{GF/VE}

HERB & ROCKET SLAW ^{V/GF/VEO}

ROAST CAULIFLOWER, ROMESCO, RAISINS & PINE NUTS ^{VE/GF}

ADD CHEESE BOARD (\$15 PER PERSON, PER BOARD)

WA CHEDDAR AND WA DOUBLE CREAM BRIE,
LAVOCHE, FRUITS, QUINCE PASTE ^{V/GFO}

Add a beverage package or a pre-paid bar tab to any festive menu.
Contact: functions@tradewindshotel.com.au

Prices and options are subject to change and seasonal availability.
Please make us aware of any dietary requirements when booking.

GF-Gluten Free | GFO-Gluten Free Option
V-Vegetarian | VG-Vegan | VEO-Vegan Option

CHRISTMAS Feast Menu

TO START

ARTISAN CHARCUTERIE BOARD

CHICKEN AND PISTACHIO TERRINE, SOPRESSA, SALAMI, MORTADELLA, GUINDILLA PEPPERS, PANE CARASAU ^{DF}

TASMANIAN SALMON GRAVLAX,

PICKLED RED ONION, DILL & MUSTARD SOUR CREAM ^{GF}

AGED CHEDDAR,

GRAPES, SEEDED CRISPBREAD ^{GF/V}

EVERYDAY BAKERY FOCACCIA,

WHIPPED BUTTER, HUMMUS, HAZELNUT DUKKAH, RED PEPPER & ALMOND DIP ^V

CHRISTMAS BOARDS

WHOLE FISH,

OLIVES, HERBS, TOMATO, CAPER GREMOLATA ^{DF/GF}

CRISPY SKIN PORCHETTA,

APPLE & GREEN RAISIN RELISH ^{DF}

AGED CHEDDAR,

GRAPES, SEEDED CRISPBREAD ^{GF/V}

SHAVED CHILLED LEG HAM,

CHUTNEY ^{DF/GF}

DESSERT

CHOCOLATE BROWNIE, SUMMER BERRY

COULIS, CREAM ^{V/GFO}

ADD ONS

FRESHLY SHUCKED OYSTERS,

LEMON, PEDRO XIMENEZ, SHALLOT VINEGAR \$5 EACH ^{GF}

PRAWN SLIDER,

ICEBERG, COCKTAIL SAUCE \$9 EACH

SIDES

ROASTED ROSEMARY POTATOES ^{GF/VE}

ICEBERG WEDGE, CAESAR DRESSING, GRATED PARMESAN, CRISPY BACON, CROUTONS ^V

BEETROOT, CARROT, PICKLED FENNEL, MINT, DILL,

LEMON YOGHURT DRESSING ^{DF/GF/V}

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