



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 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}

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