

# TRADER

## Room Service Menu

Available 11.30am – 10pm  
Orders are subject to a \$4 room service charge

*We are all about celebrating the food, people and diversity that make this region amazing. Do you know of a great local producer? Has your grandmother been making a specific sauce here in the area for years and would like to share her recipe with us? Let our friendly staff know so we can tell your story!*

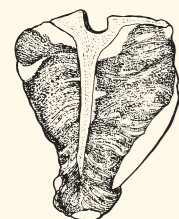
<i>Small plates</i>	CHILLI + GARLIC MARINATED OLIVES (V, GF)	6
	WARM TURKISH PANINI + olive oil (V)	8
	MOZZARELLA + JALAPENO CROQUETTES parsley + parmesan (V)	12
	CLASSIC TOMATO, SPANISH ONION + BASIL BRUSCHETTA fetta + olive oil (V)	14
	SEA SALT + BLACK PEPPER CALAMARI + jalapeno mayo	18

*Local produce* Epping is home to the new location of the historic Melbourne Markets and a literal 500m walk from Trader's doorstep. Housed within is a veritable smorgasbord of fresh, seasonal and sustainable produce.



## Health & Wellness

CHAR GRILLED HALOUMI brown rice, spinach, broccoli, sweet potato, crispy falafels + tzatziki (V)	22
SEARED SALMON slaw, cherry tomatoes, cucumber, crisp shallots + toasted sesame mayo (GF)	24



*Our meat* Our chickens are sourced exclusively from Hazeldene's farms located in Lockwood, just outside of Bendigo. A family owned and operated business since 1951, Hazeldene's were the pioneers in RSPCA approved free range poultry production in Australia.  
Our beef is raised in the renowned natural livestock areas of Gippsland and Northern Tasmania. Great Southern Farms produce 100% natural, grass fed, free range Angus and Hereford cattle.

CLASSICS	
250G GRASS-FED PORTERHOUSE shoestring fries, red wine jus + cress	34
BEER-BATTERED FLATHEAD shoestring fries + jalapeno mayo	26
ANGUS BEEF BURGER lettuce, tomato, bacon, fried egg, cheese, signature sauce + fries	24
CRISPY CHICKEN BURGER slaw, cheese, charred pineapple, jalapeno mayo + fries	24
TRADER CLUB warm chicken, bacon, fried egg, lettuce, tomato, mayo + fries	24
BUFFALO RICOTTA GNOCCHI rocket pesto, olive oil + fried capers (V)	22
+ Chicken	-8
+ Prawns (4)	-12

Sweets	
CHOCOLATE + PEANUT BUTTER SLICE peanut praline + cocoa nib ice cream	11.5
TIRAMISU MOUSSE mascarpone cream, coffee syrup + crushed honeycomb (GF)	11.5
SUMMER FRUIT + ORANGE CUSTARD TART + strawberry sorbet (GF)	11.5
LOCAL ICE CREAM/SORBET by the scoop	3.5
CHEF'S SELECTION OF LOCAL AND INTERNATIONAL CHEESES lavosh + condiments (V)	22

Sides	
Broccoli, carrots, beans, honey soy + crisp shallots (GF, V)	8
Rosemary + garlic roasted kipfler potatoes (GF, V)	8
Herb dusted shoestring fries + house relish (V)	8
Cos leaves, capers, Spanish onion + Caesar dressing (GF, V)	8
Mixed leaf salad + house vinaigrette (GF, V)	8

24 HOUR	
CREAMY PESTO PENNE rocket + parmesan (V)	20
SMOKED HAM + SWISS CHEESE TOASTIE tomato relish + mayo	14
GRILLED CHICKEN SALAD + house vinaigrette (GF)	16
SUPREME PIZZA ham, pepperoni, olives, capsicum + mushrooms	18
PESTO PIZZA fresh tomato, bocconcini + spinach (V)	18

*Vegetables* 100% of our fresh fruit and vegetables comes from the historic Melbourne Markets and we maintain a strong relationship with the vendors and suppliers to ensure our guests benefit from hand selected, local ingredients.

