



TRADER LOUNGE

Smaller Plates

Chicken Wings \$18

Sticky gojuchang glaze, crushed wasabi peas, cilantro

Tempura Green Beans & Sweet Potato \$14

Chilli miso vegan mayonnaise (vg)

House Cut Fries \$12

Garlic herb butter, lemon & aged cheddar

Jumbo Prawn Corn Dogs \$12

House pickles, jalapeno crema, chipotle aioli

Breads & Bowls

Sandwiches served with your choice of house cut fries, daily soup or lemon dressed greens

Warm Fall Salad \$16

Sage roasted acorn squash, salt baked beets, goat feta, dukkah, pickled fennel, tahini yoghurt (g/f)

Brodo \$10

Seasonal soup served with artisan bread

French Onion Burger \$19

J2 Ranch Wagyu beef patty, Caramelized onion and bacon jam, fried onion ring, French onion dip aioli, pickled onions, swiss cheese. (Can be substituted for a Beyond Burger Patty)

Crispy Cod Sandwich \$18

Chipotle aioli, house pickles, bacon



TRADERS
LOUNGE

TRADERS LOUNGE

Breads & Bowls Continued

Miso Salmon Noodle Bowl \$27

Dashi broth, udon noodles, baby bok choy, mushrooms

Smoked Chicken Pappardelle \$21

Pulled apple smoked chicken, mushrooms, wilted kale, alfredo sauce, toasted walnuts, crispy sage, gorgonzola. (available vegetarian)

From the Butcher Block

Chef's Cut M/P

Served with seasonal enhancements. Please ask a team member for more information

Add On

roasted citrus chicken \$8.00

miso salmon \$10.00

On the Sweeter Side

(Ice) Cream Puff \$7

House-made choux bun, s'more ice cream, Baileys chocolate sauce, Bacon crumble

Chocolate Sticky Toffee Pudding \$9

Salted caramel whiskey sauce, vanilla ice cream

Lemon tart \$8

Sharp curd, torched meringue (available g/f)

Please advise your server of any allergies or dietary restrictions

vg – Vegan df – Dairy Free gf – Gluten Free