



TRADERS LOUNGE

Sharing

Chicken Wings \$18
sticky gojuchang glaze, crushed wasabi peas, cilantro

House Made Bacon Ribs \$18
apple jam, charred jalapeno sour cream gf

Tempura Green Beans & Sweet Potato \$14
chilli miso vegan mayonnaise (vg)

Pan Scorched Shishito Peppers \$15
toasted sesame seeds, ginger chili vinegar, cilantro vg/df/gf

House Cut Fries \$12
garlic herb butter, lemon & aged manchego

From The Garden

Eagle Ranch Caesar \$15
artisan kale and baby romaine. classic creamy dressing, shaved Grana Padano

Heirloom Tomatoes \$15
salt roasted beets, fior de latte, basil, mint (gf)

Roasted Brussel Sprouts \$18
*cauliflower, broccoli, chili, mint, pickled red onion
crushed almonds, maple ginger caramel (gf/vg/df)*

Add On

lemon & garlic oceanwise prawns (5 pcs) \$7.00

roasted citrus chicken \$6.00

seared marinated tofu \$6.00



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Breads & Bowls

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

Ranch Burger \$19
J2 Ranch Wagyu beef patty, pepper-jack cheese, smoked bacon, balsamic onion jam, lettuce, tomato & Eagle Ranch burger sauce (Can be substituted for a Beyond Burger Patty)

Crispy Cod B.L.T. \$18
avocado goddess, smoked bacon, lettuce, tomato.

Headwaters Flatbread \$17
rosemary and garlic roasted potato, bianca sauce, onion jam, smoked blue cheese, shaved brussel sprouts
Add Smoked Prosciutto —\$4

Short Rib Rigatoni \$22
slow cooked ethically raised beef, roasted tomato sauce, cherry tomato, torn basil, Grana Padano, orange pangrattato

On The Sweeter Side

“Eton Mess” \$9
crisp meringue, seasonal berries, vanilla mascarpone & toasted almonds (g/f)

Coconut Cream Pie \$9
vanilla cream & toasted coconut

Chocolate Sticky Toffee Pudding \$10
salted whiskey caramel sauce, vanilla ice cream