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, seasona'l and sustainable produce.

| CHILLI + GARLIC MARINATED OLIVES (V, GE)                                      | 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              |
| SALMON + DILL RILLETTES sourdough crisps + pickles                            | 16              |
| TRADER PLATE shaved bresaola, cheddar, pickled cucumbers, chutney + sourdough | 22              |
| GRILLED TIGER PRAWNS tomato + herb vinaigrette (GF)                           | 24              |
| KALE + COS CAESAR crisp bacon, parmesan croutons + poached egg                | 16              |
| + Chicken   | +6              |
| + Prawns (4)  | <sub>-</sub> 12 |

| CLASSICS   |     |
|--|-----|
| 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 |

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

All grills come with garden salad, fries + your choice of sauce

| 350G T-BONE  | 29          |
|--|-------------|
| 250G PORTERHOUSE   | 32          |
| 220G CHICKEN BREAST  | 28          |
| 180G BARRAMUNDI FILLET   | 27          |
| 200G ATLANTIC SALMON FILLET  | 32          |
| SAUCES  Red wine jus, Green peppercorn, Forest mushroom, Lemon + caper cream, Garlic + herb butter | ÷2.5        |
| + CREAMY GARLIC PRAWNS   | <b>₊9.9</b> |

Vegetables 100% of our fresh fruit and vegetables come 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.

OUT MEAT Our chickens are sourced exclusively from tazeldene's farms located in Lockwood, just outside of Bendigo. A family owned and operated business since 1951, tazeldene'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.

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