

# TRADER

## 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.



<i>Starters</i>	<b>SOUP OF THE DAY</b> crusty bread + butter (V) 10
	<b>PARMESAN ARANCINI</b> olive tapenade + aioli (V) 10
	<b>SALT COD CROQUETTES</b> + dill mayonnaise 11
	<b>HOUSE-MARINATED MT ZERO OLIVES</b> + grilled pesto sourdough (V) 6
	<b>HAZELDENE CHICKEN + CRANBERRY TERRINE</b> sourdough + gin marmalade 12
	<b>KALE + COS CAESAR</b> maple bacon, parmesan croutons + house-made dressing 14
	<b>PUMPKIN + LEEK TART</b> wild rocket, pickled pumpkin, toasted seeds + balsamic 14
	<b>TRADER PLATE</b> house terrine, cheddar, pickled cucumbers, onion jam + sourdough 22

## MAINS

<b>BLUE EYE COD</b> prosciutto, peas, greens, leek + butter sauce (GF) 32
<b>HAM HOCK + WHITE BEAN CASSOULET</b> fried rosemary bread + garlic cream 29
<b>MISO GLAZED SALMON</b> ancient grains, sautéed broccolini, toasted seeds + Persian fetta 28
<b>18-HOUR PORTERHOUSE</b> chive mash, carrots, radish + fried caper butter (GF) 34
<b>PEPPER CRUSTED SCOTCH FILLET</b> potato galette, Brussels + leek (GF) 35
<b>OVERNIGHT BRAISED LAMB SHOULDER</b> roots, spinach + mint (GF, DF) 32
<b>CHARRED HALF CHICKEN</b> roast market vegetables + pan gravy (GF) 29
<b>ROASTED PORTABELLA MUSHROOM</b> braised lentils, greens + curry yoghurt (GF, V) 24
<b>GRILLED ZUCCHINI</b> peas, walnuts, rocket pesto penne + salted ricotta 25

## Sides

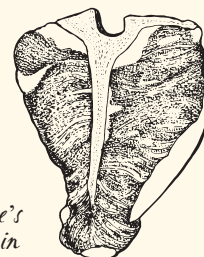
Roast potatoes + burnt onion puree (GF, V) 8
Market carrots, flax seeds + local honey (GF, V) 10
Sautéed broccolini, fried garlic + shallots (GF, V) 9
Triple cooked home fries + signature sauce (V) 8
Beer-battered onion rings, tomato tartare + fried capers (V) 8
Mixed leaf salad + house vinaigrette (GF, V) 6

## Dessert

<b>CHEF'S SELECTION OF LOCAL AND INTERNATIONAL CHEESES</b> lavosh + condiments 18
<b>PEANUT BUTTER PANNACOTTA</b> raspberry jelly, brioche crumbs + peanut brittle 10.5
<b>MANDARIN + GINGER CURD TART</b> smashed meringue, mandarin crisp + pepitas 10.5
<b>DARK CHOCOLATE + WHISKY BROWNIE</b> salted almonds, orange + raisin caramel (GF) 10.5
<b>LOCAL ICE CREAM/GELATI</b> by the scoop 3

## 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 RFLA 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.

## Vegetables

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

