

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>	SOUP OF THE DAY crusty bread + butter (V)	10
	PARMESAN ARANCINI olive tapenade + aioli (V)	10
	HOUSE-MARINATED MT ZERO OLIVES grilled pesto sourdough (V)	6
	BEER-BATTERED ONION RINGS tomato tartare + fried capers (V, DF)	8
	KALE + COS CAESAR maple bacon, parmesan croutons, house-made dressing	14
TRADER PLATE house terrine, cheddar, pickled cucumbers, onion jam, sourdough + lavosh	22	

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

MISO GLAZED SALMON ancient grains, sautéed broccolini, toasted seeds + Persian fetta	28
CHAR GRILLED HALOUMI braised lentils, beetroot, kale, fried chick peas + curry yoghurt (GF, V)	25
EGGPLANT pea shoots, garden peas, charred peppers, puffed rice + salsa verde (GF, V)	24

CLASSICS

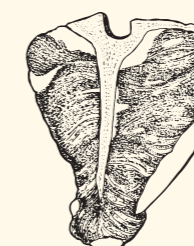
HOUSE-MADE COUNTRY CHICKEN + VEGETABLE PIE heirloom carrots +prune jus	22
18-HOUR PORTERHOUSE STEAK shoestring fries, caper butter + cress	34
GUINNESS-BATTERED FLATHEAD triple cooked home fries + tomato tartare	26
100% WAGYU BEEF BURGER American cheese, house pickles, signature sauce + fries	24
BUTTERMILK FRIED CHICKEN BURGER cheddar, maple bacon, jalapenos, aioli + fries	24
PORK + FENNEL SAUSAGES celeriac puree, wilted spinach + caramelised shallot gravy (GF)	26
TRADER CLUB crispy chicken, maple bacon, avocado, tomato, Swiss cheese + grilled rye bread	24

Sides

Market carrots, flax seeds + local honey (GF, V)	10
Sautéed broccolini, fried garlic + shallots (GF, V)	9
Parmesan and parsley shoestring fries + house relish (V)	10
Mixed leaf salad + house vinaigrette (GF, V)	6

Dessert

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

24 HOUR

LENTIL, QUINOA AND ROAST TOMATO SOUP warm panini + butter (V)	12
ROAST PUMPKIN, MUSHROOM + RED PEPPER LASAGNE (V)	22
CREAMY CHICKEN + BROCCOLI PENNE parmesan + pesto	20
SMOKED HAM + SWISS CHEESE TOASTIE pesto mayonnaise	14
GRILLED CHICKEN SALAD house vinaigrette (GF)	16
HAWAIIAN SMOKED HAM + PINEAPPLE PIZZA mozzarella, basil + Napoli	18
ROAST MUSHROOM, ROSEMARY + POTATO PIZZA mozzarella + garlic sauce (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.

