

TRADE DINNER MENU

ENTREE

Trade bread & dips	10
Marinated olives and feta with pistachio biscotti	12
Duck Liver Pate with rocket, toasted bread & red onion marmalade	17
Smoked Cod rilette with lime & rocket salad, olive tapenade	18
Greenlip Mussels in a white wine, garlic, citrus & chive broth	18
Soup of the Evening with fresh house baked bread	13

MAIN

Caramelised Pear, black eyed bean, artichoke & blue cheese salad	22
Caesar Salad, with a choice of grilled Chicken, bacon or house smoked Salmon [cos lettuce, anchovy, classic dressing, poached egg, croutons and parmesan]	22
Trademade Pasta of the Day	26
Chef's Risotto of the Day	26
Fresh Market Fish of the Day	34
Free Range Chicken breast, stuffed with pesto, spinach and mozzarella, on warmed cous cous, pine nuts, roasted vegetable salad and chermoula aioli	28
Parmesan crumbed Pork cutlet on porcini risotto, sauteed cabbage w. almond & apple sauce	30
Rosemary roasted Lamb rump on vegetable ratatouille, crumbed olives & tzatziki	32
300gm Grilled Scotch Fillet on tempura potato, grilled asparagus, red onion marmalade and bearnaise sauce	34

Sides

Handcut Trade fries with aioli and tomato ketchup	8.5
Autumn Greens	7.5
Spring Vegetables	7.5

DESSERT

Chocolate Mousse with fresh strawberries & mascarpone	14
Vanilla cream Brulee with caramelised pineapple & pistachio biscotti	14
Rhubarb & Pear Crumble with cream & lemon sorbet	14
Classic citrus Tart with vanilla poached plum & berry couli	14
Raspberry & Lemon Cheesecake with mango cream & vanilla ice cream	14
Selection of Trade ice cream	12

TRADE KITCHEN

fully licensed restaurant • modern nz cuisine • maritime tower 10 customhouse quay wellington
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