

## bread

house-made breads

ciabatta, roasted garlic, goat curd, butter (serves 2) v 6.9

herb & garlic turkish bread, extra virgin olive oil (serves 2) v 5.9

## entrée

buffalo wings with finger licking blue cheese sauce g ½kg 9.5 kg 15.5

spiced gulf of st.vincent squid, chilli, nuoc cham g 16.9

natural smoky bay oysters, lemon & lime wedges (10) g 23.0

grilled smoky bay oysters, smoked bacon, our own spicy sauce (10) g 25.0

soft shell crab slider burger, apple radish slaw, avocado, fries 16.9

crocodile chipolatas, sweet potato, red harissa, mint g 15.5

haloumi, beetroot croqueta, rocket, tzatziki v 15.5

sticky pork belly, grilled eggplant, chilli jam, lentils 15.5

whitebait, hummus, zucchini, preserved lemon, parsley 15.9

potato gnocchi, tomato, brie, parmesan, basil, chervil 15.5/28.5

## main course

barossa farm chicken thigh & crispy leg, parsnip, apple relish g 28.5

asparagus & fetta tart, roasted capsicum, cauliflower popcorn v 25.5

lamb rump, pea mash, turnip, mint jam g 30.5

barramundi fillet, creamed corn, white beans, kohlrabi, rocket g 32.5

confit duck legs, dill, cucumber, pear, grapefruit, polenta chips g 33.9

pale ale battered fish fillets, fries, salad, caper aioli 29.5

sage crumbed pork schnitzel, potato salad, red cabbage gel 27.5

kangaroo fillet, capsicum, quinoa, juniper roasted beetroot, yoghurt g 29.5

grass fed beef fillet (220g) potato galette, confit shallot, broccolini g 33.5

12 hour slow braised beef rib, fat chips, spinach, three sauces g 32.5

scotch fillet (300g) fat chips, café de paris butter, salsa verde 36.5

addition of jumbo king prawn 43.0

## sides (serve 2)

fat chips, garlicky mayonnaise 9.5

local leaves, tomato, shallots, dates, persian fetta dressing g 10.5

steamed green beans, snow peas, sprouts g 9.5

golden chat potatoes, rosemary salt g 9.5

## dessert

tiramisu ~ layered savoiardi, coffee, mascarpone, chocolate 12.9

chocolate cookie & salted caramel ice cream sandwich  
honeycomb, chocolate sauce 14.5

white chocolate vanilla slice

pistachio & cherry nougat, strawberry syrup 14.5

p b & j panna cotta

peanut butter mousse, strawberry jelly, peanut brittle g 14.5

chocolate hazelnut brownie

frangelico mousse, raspberry, praline g 14.5

white chocolate cheesecake

passionfruit, curd, almond crunch g 14.5

dessert tasting plate

chocolate brownie; white chocolate vanilla slice;

passionfruit cheesecake 15.9

cheese plate

selection of fine cheeses served with gingersnaps,

pear paste, fennel lavosh, muscatels 22.9

**executive chef – justin miles head chef – nathan mrotek**

g - gluten free v - vegetarian

all breads, mayo, aioli, sauces, gnocchi & desserts

are made right here by our fabulous chefs

all credit cards are welcomed. diners & amex attract a 2.5% surcharge

**we are also open for lunch on sundays 11.30am – 4pm**

*Windy Point*  
cafe & pavilion