

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

roast pumpkin soup, cashew, coriander, lemon myrtle crème fraîche g 14.9

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

spiced st.vincent gulf 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

double smoked pork kransky, pickled cabbage, dill g 15.9

haloumi, beetroot croqueta, rocket, tzatziki v 15.5

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

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

main course

chicken breast, apple, parsnip, apple relish g 28.5

braised leek & 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

steamed green beans, snow peas, sprouts g 9.5

hand cut chilli cheese fries 9.5

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

dessert

tiramisu ~ layered savoiardi, coffee, mascarpone, chocolate 12.9

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; vanilla slice;

passionfruit cheesecake 15.9

cheese plate

selection of fine cheeses served with gingersnaps,

giuseppe's quince 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