

Ciabatta - Willunga extra virgin olive oil serves 2 v 8.5

Olive Bread Onkaparinga Creamery goat curd and tarragon oil serves 2 v 8.9

Our breads are made in house and served with B.-d. Farm local organic butter

Entrée

Ocean Trout Fillet Cones with avocado and wasabi aioli, dill and seaweed salt	each 5.5
Smoky Bay Oysters Five Ways Natural: Grilled; Bloody Mary sorbet; Finger Lime, cucumber	serve of 10 g 29.5
Windy Point Grilled Smoky Bay Oysters topped with double smoked bacon and spiced sauce	serve of 10 g 29.5
Cauliflower and Fennel Soup beetroot and mustard seed chutney	v 17.5
Duck Liver Parfait ciabatta, beetroot meringue, cognac jelly, mandarin syrup	18.9
Desiree Potato Gnocchi Moroccan cauliflower, pressed cucumber, carrot, hazelnut, muscatels	v 18.5
Confit Pork Belly rhubarb and ginger jam, parsnip and apple soubise	g 20.9
Forest Mushroom Risotto Reggiano parmesan, parsley and shaved cauliflower	g 18.5
Spencer Gulf King Prawn on a barramundi and pecorino crêpe with glacé orange and Café de Paris hollandaise	21.9/39.5
Sweetcorn, Celery and Marjoram Pie Barossa shortcrust pastry, spinach puree, béarnaise and tomato relish	v 19.5
Sher Wagyu Barbecue Rib and Sea Scallop carrot and cumin velvet, charred broccoli, grapefruit, peanuts	g 21.5
Zucchini Flower ricotta, heirloom beetroot, radish and tarragon dressing	v 18.9
Huon Ocean Trout Carpaccio with squid ink aioli, citrus crisps and smoked paprika oil	g 21.5
Grass Fed Beef Fillet Tartare with capers, shallots, egg yolk, fried potato and olive crisps	22.9

Sorbet g v 5.5

Main Course

Ikara-Flinders Ranges Orroroo Kangaroo Saddle carrot salad, baba ghanoush, baby beetroot and Persian fetta	g 39.5
Lacquered and Confit Duck Leg with duck and pumpkin filo, kohlrabi remoulade and glaze	39.9
St. Vincent Gulf Snapper Fillet potato and oyster cream, baby cucumber, fennel chutney, apple syrup	g 39.5
Harissa Berkshire Pork sweet potato, freekeh and cashew tabbouleh pickled red cabbage yoghurt	37.5
Lenswood Chicken orchard raised breast and thigh, provençal lentils, celeriac, shimeji mushrooms	g 37.9
Thornby Lamb Shoulder chick pea, garlic, tagine bonbon, tomato and zucchini relish, radish	38.5
Northern Territory Barramundi Fillet squid ink risotto, braised octopus, lemon, peas, turmeric aioli	39.5
Sous Vide Limestone Coast Sirloin (served medium) parsnip, heirloom carrots, onion shell and watercress	g 39.9
325 gram Chateaubriand of Beef roasted Riverine export grade grass and grain fed beef fillet served with three sauces, creamed spinach and hand cut potatoes	g 49.9
Herb Crumbed Smoked Salmon Fingers sauce gribiche, hand cut potatoes, pickled cucumber	32.5

*Snapper or Sirloin can be prepared simply and served
with seared snow peas, beans and peas and hand cut potatoes*

Side Dishes **Korean Fried Broccoli** 12.9 **Mashed Potato** 10.9 **Maple Pumpkin** 11.9 **Beans** 10.9

Dessert

Earl Grey Panna Cotta wild strawberry, jellies, meringue, black salt and baby celery	g 18.5
Adelaide Plains Rhubarb consommé, almond ice-cream, meringue and compressed apple	g 17.5
Chocolate Mélange for Two assortment of decadent chocolate masterpieces	for two 35.0
New York Cheesecake with caramel popcorn, pretzel tuille and butterscotch sauce	17.5
Sorbet and Seasonal Fruits coconut, mandarin and mango sorbet, coconut tagliatelle and fruits	g 17.5
Cheese Board a selection of fine cheeses served with house-made accompaniments	23.9

Justin Miles - Executive Chef **Brendan O'Keefe - Head Chef**
g - gluten free **v - vegetarian**

We also have Vegetarian and Vegan menus available
Payment by credit cards welcomed, Diners and Amex attract a 2.5% surcharge
Friday and Saturday - minimum two courses per person

Menu and Pricing subject to seasonal change

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