

**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 Adelaide Hills organic butter**

## Entrée

|   |                    |
|---|--------------------|
| <b>Ocean Trout Fillet Cones</b> with avocado and wasabi aioli, dill and seaweed salt                              | each 5.5           |
| <b>Smoky Bay Oysters Five Ways</b> Natural: Grilled; Bloody Mary sorbet; Finger Lime, cucumber                    | serve of 10 g 35.5 |
| <b>Windy Point Grilled Smoky Bay Oysters</b> topped with double smoked bacon and spiced sauce                     | serve of 10 g 35.5 |
| <b>Borscht</b> crème fraîche, dill, pepita  | g v 17.5           |
| <b>Desiree Potato Gnocchi</b> oxtail ragu, gremolata, purple cauliflower  | 22.5               |
| <b>Zucchini Flower</b> ricotta, heirloom beetroot, radish, tarragon dressing                                      | v 18.9             |
| <b>Pork Scotch</b> broad bean, mint, yoghurt, za'atar, cucumber   | g 22.9             |
| <b>Pumpkin and Jerusalem Artichoke Risotto</b> Reggiano parmesan, seeds and grains                                | g 20.5             |
| <b>Spencer Gulf King Prawn</b> on a barramundi and pecorino crêpe with glacé orange and Café de Paris hollandaise | 22.9/39.5          |
| <b>Sweetcorn, Cheddar and Marjoram Pie</b> Barossa shortcrust pastry, spinach puree, béarnaise and tomato relish  | v 19.5             |
| <b>Egyptian Egg</b> asparagus, pumpkin, sesame, fennel, fetta, avocado  | g v 19.9           |
| <b>Corned Mayura Station Brisket and Tasmanian Scallop</b> carrot and cumin velvet, broccoli, grapefruit, peanuts | g 23.5             |
| <b>Huon Ocean Trout Carpaccio</b> with squid ink aioli, citrus crisps and smoked paprika oil                      | g 22.5             |
| <b>Grass Fed Beef Fillet Tartare</b> with capers, shallots, egg yolk, fried potato and olive crisps               | 24.9               |

## Sorbet g v 5.5

## Main Course

|   |        |
|---|--------|
| <b>Ikara-Flinders Ranges Orroroo Kangaroo Saddle</b> carrot salad, baba ghanoush, baby beetroot and Persian fetta   | g 39.5 |
| <b>Lacquered and Confit Duck Leg</b> with duck and pumpkin filo, kohlrabi remoulade and glaze   | 39.9   |
| <b>Tasmanian Ocean Trout Fillet</b> baby cucumber, cauliflower, red foo potato, and red pepper essence  | g 39.5 |
| <b>Lenswood Confit Chicken</b> orchard raised breast and thigh, provençal lentils, celeriac, shimeji mushrooms  | g 38.9 |
| <b>Thornby Lamb Shoulder</b> chickpea, garlic, tagine bonbon, tomato and zucchini relish, radish  | 38.5   |
| <b>Northern Territory Barramundi Fillet</b> squid ink risotto, braised octopus, peas, turmeric aioli  | g 39.5 |
| <b>Limestone Coast Sirloin (served medium)</b> parsnip, heirloom carrots, onion shell and watercress  | g 39.9 |
| <b>325 gram Chateaubriand of Beef</b> roasted Riverine export grade grass and grain fed beef fillet served with three sauces, creamed spinach and hand cut potatoes | g 49.9 |
| <b>Herb Crumbed Smoked Salmon Fingers</b> sauce gribiche, hand cut potatoes, pickled cucumber   | 32.5   |

*Ocean Trout 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

|  |              |
|--|--------------|
| <b>Earl Grey Panna Cotta</b> wild strawberry, jellies, meringue, black salt and baby celery          | g 18.5       |
| <b>Adelaide Plains Rhubarb</b> consommé, almond ice cream, meringue and compressed apple             | g 17.5       |
| <b>Chocolate Mélange for Two</b> assortment of decadent chocolate masterpieces                       | for two 35.0 |
| <b>New York Cheesecake</b> blood orange sorbet, citrus, ginger crumb, mandarin limoncello            | 17.5         |
| <b>Sorbet and Seasonal Fruits</b> coconut, mandarin and mango sorbet, coconut tagliatelle and fruits | g 17.5       |
| <b>Cheese Board</b> 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

Windy Point Lookout, Belair Road, Belair, SA T 8278 8255 E <mailto:info@windypoint.com.au> W [windypoint.com.au](http://windypoint.com.au)