

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

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 35.5
Windy Point Grilled Smoky Bay Oysters topped with double smoked bacon and spiced sauce	serve of 10 g 35.5
Borscht crème fraîche, dill, pepita	g v 17.5
Desiree Potato Gnocchi blue swimmer crab, cream, snow peas, crab and lobster glaze	25.0
Zucchini Flower ricotta, heirloom beetroot, radish, tarragon dressing	v 18.9
Northern Territory Barramundi Belly chicken and barramundi mousse, skordalia, apple syrup, smoky leek	g 20.5
Eyre Peninsula Smoked Kingfish whipped potato, witlof, caviar, ham floss, marmalade gel	g 22.9
Pumpkin and Jerusalem Artichoke Risotto Reggiano parmesan, seeds and grains	g 20.5
Spencer Gulf King Prawn on a barramundi and pecorino crêpe with glacé orange and Café de Paris hollandaise	23.9/39.5
Sweetcorn, Cheddar and Marjoram Pie Barossa shortcrust pastry, spinach puree, béarnaise and tomato relish	v 19.5
Tasmanian Scallop Queso de Valdeon, compressed chicken wing, chorizo, patatas bravas con mayonesa	g 23.5
Egyptian Egg asparagus, pumpkin, dukkah, fennel, fetta, avocado	g v 19.9
Huon Ocean Trout Carpaccio with squid ink aioli, citrus crisps and smoked paprika oil	g 22.5
Grass Fed Beef Fillet Tartare with capers, shallots, egg yolk, fried potato and olive crisps	24.9

Sorbet g v 5.5

Main Course

Ikara-Flinders Ranges Ororoo Kangaroo Saddle carrot salad, baba ghanoush, baby beetroot and Persian fetta	g 39.5
Lacquered Duck Leg with duck and pumpkin filo, kohlrabi remoulade and glaze	39.9
Tasmanian Ocean Trout Fillet smoked salmon croquette, sauce gribiche, potato and cucumber salad	39.5
Lenswood Confit Chicken orchard raised breast and thigh, provençal lentils, celeriac, shimeji mushrooms	g 38.9
Bultarra Lamb Shoulder chickpea, garlic, tagine bonbon, tomato and zucchini relish, radish	39.5
Northern Territory Barramundi Fillet squid ink risotto, braised octopus, peas, turmeric aioli	g 39.5
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 54.9
300 gram Cauliflower 'Vegetarian Steak' served with three sauces, cauliflower puree and hand cut potatoes	g v 29.9

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

Side Dishes **Swiss Brown Mushrooms** 11.9 **Rösti** 12.9 **Leaves and Flowers** 10.9 **Beans** 10.9

Dessert

Earl Grey Panna Cotta wild strawberry, jellies, meringue, black salt and baby celery	g 19.5
Adelaide Plains Rhubarb consommé, almond ice cream, meringue and compressed apple	g 18.5
Chocolate Mélange for Two assortment of decadent chocolate masterpieces	for two 35.0
Coconut and Raspberry Parfait apple and cinnamon marshmallow, peach, ginger crumb	18.5
Sorbet and Seasonal Fruits apple, blood orange and mango sorbet, mandarin 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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