

entrée

- buffalo wings with finger licking blue cheese sauce g ½kg 9.5 kg 15.5
- beetroot croquettes, beetroot hummus, tahini dressing v 16.5/29.5
- korean sticky pork belly, green mango salad, kimchi dressing g 15.5/28.5
- potato gnocchi, capsicum, tomato, capers, stracciatella v 16.5/29.5
- spiced st. vincent gulf squid, salsa nero, squid ink cracker g 16.9
- zucchini flowers, rice, herbs, romesco sauce v 17.5

main course

- wild mushroom pie, cauliflower cream, green leaf salad v 28.5
- barramundi fillet, lahanodolmades, citrus cream, tomato oil, grapes g 32.5
- lamb shoulder, white beans, baby carrots, asparagus g 30.5
- confit chicken, carrot purée, fennel, couscous, pine nuts 29.5
- pale ale battered fish fillets, fries, salad, caper aioli 29.5
- kangaroo fillet, pistachio hummus, caponata, cumin crisp g 31.5
- 300 gram cauliflower 'steak' three sauces,
cauliflower purée & hand cut potatoes g v 33.9
- mayura wagyu burger, bacon, beetroot, onion jam, fries 24.5
- grass fed beef fillet (220g) parmesan cauliflower, potato, truffle glaze g 33.5
- 12 hour slow braised beef rib, fat chips, spinach, ranch slaw 35.5

Windy Point
cafe & pavilion

bread (serve 2)

- house-made bread
- crostini 9.0
- ciabatta, goat curd, butter v 6.9
- garlicky cheese & herb bread v 6.9

sides (serve 2)

- fat chips, aioli 9.5
- steamed green beans, snow peas, sprouts g 9.5
- local leaves, tomato, shallots, dates, persian fetta dressing g 10.5

*Windy Point Café – South Australia Awards for Excellence 2018
Best Contemporary Informal Café & Best Restaurant Caterer*

executive chef – justin miles head chef – lejla begovic

g - gluten is not included in these dishes, however we do not have separate equipment or kitchens for preparation or service

v – vegetarian

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