

## 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

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

double smoked pork kransky, pickled cabbage, dill g 15.9

risotto, ruby chard, vermouth, confit shallot, sage butter g v 16.5/29.5

sticky pork belly, grilled eggplant, chilli jam, lentils g 15.5/28.5

potato gnocchi, chicken ragu, mushroom, cream 16.5/29.5

## main course

braised leek & fetta tart, roasted capsicum, popcorn cauliflower v 26.5

barramundi fillet, fish cake, creamed corn, white beans, kohlrabi 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

lamb rump, celeriac mash, mushrooms, anchovy cream g 30.5

sage crumbed pork schnitzel, potato salad, red cabbage gel 28.5

kangaroo fillet, pistachio hummus, caponata, cumin crisp g 31.5

chicken chipotle burger, tomato salsa, chipotle mayo, fries 22.5

smoked brisket & bourbon 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, three sauces g 35.5

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

roasted baby carrots, pickle, goat curd, dukkah g 10.5

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*

## dessert

tiramisu ~ layered savoiardi, coffee,  
mascarpone, chocolate 12.9

vanilla bean crème caramel  
raspberry sorbet, coconut tuille g 14.5

chocolate hazelnut brownie  
frangelico mousse, raspberry, praline g 14.5

baked lemon cheesecake  
cardamom caramel cream, ginger crumb, honeycomb 14.5

dessert tasting plate  
chocolate brownie  
tiramisu  
lemon 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 – 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

all credit card transactions attract a 1% surcharge  
eftpos & cash no charge

**we are also open for lunch on sundays 11.30am – 4pm**

*Windy Point*  
cafe & pavilion