

# Windy Point

cafe & pavilion

## bread

house-made breads

ciabatta, roasted garlic, goat curd, butter (serves 2) 6.9

herb & garlic turkish bread, extra virgin olive oil (serves 2) 5.9

## entrée

haloumi, beetroot croqueta, rocket, tzatziki 15.5

roasted root vegetable salad, frisée, harissa, basil, lime goat curd g 16.9

## main course

saffron paella, zucchini, tomato, peas, manchego g 29.5

spaghetti, tomato, olive, capers, parsley 25.5

leek & fetta tart, roasted capsicum, cauliflower popcorn 25.5

## 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

## dessert

tiramisu ~ layered savoiardi, coffee, mascarpone, chocolate 12.9

vanilla slice

pistachio & cherry nougat, strawberry syrup 14.5

p b & j panna cotta

peanut butter mousse, strawberry jelly, peanut brittle g 14.5

chocolate hazelnut brownie

frangelico mousse, raspberry, praline g 14.5

white chocolate cheesecake

passionfruit, curd, almond crunch g 14.5

dessert tasting plate

chocolate brownie; vanilla slice;

passionfruit 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 – nathan mrotek**

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

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

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