

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

olive bread, extra virgin olive oil (serves 2) 6.9

entrée

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

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

main course

spaghetti, tomato, olive, capers, parsley 25.5

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

pumpkin & kohlrabi tagine, ancient grains, harissa, soy yoghurt 33.5

300 gram cauliflower 'steak' three sauces,

cauliflower purée & hand cut potatoes g 33.9

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
cafe & pavilion

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

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

all credit card transactions attract a 1% surcharge

eftpos & cash no charge

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

vegetarian menu