

Breads

Ciabatta - Willunga extra virgin olive oil v 8.5

Olive Bread Onkaparinga Creamery goat curd and tarragon oil v 8.9

All made in house and served with Adelaide Hills organic butter

Entrée

Smoky Bay Eyre Peninsula Oysters

Tasmanian Ocean Trout Fillet Cones with avocado and wasabi aioli, dill and seaweed salt each 5.5

Chilled Pea Gazpacho basil syrup, crème fraîche, smoked almond g.v 17.5

Watermelon, Cucumber, Goat Curd fennel, pickled onion, tahini, nasturtium leaf, Moroccan mint syrup g v 19.9

Desiree Potato Gnocchi blue swimmer crab, cream, snow peas, crab and lobster glaze 25.0/41.5

Asparagus gruyere custard, crispy grains, smoked garlic v 21.9

Duck Liver Parfait celery heart, cornichons, marmalade syrup, brioche 21.5

Spencer Gulf King Prawn on a barramundi and pecorino crêpe with glacé orange and Café de Paris hollandaise 23.9/41.5

Sweetcorn, Cheddar and Marjoram Pie Barossa shortcrust pastry, spinach puree, béarnaise and tomato relish v 19.5

Crumbed Pork Scotch English mustard mayonnaise, pickled radish, salsa rossa 20.9

Western Australian Barramundi 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

Western Australian Barramundi Fillet cannellini bean, za'atar, fennel relish, zucchini and pickled mussel fritter...39.5

Lacquered Duck Leg duck and pumpkin filo, kohlrabi remoulade and glaze 39.9

Lenswood Coq au Vin orchard chicken, carrot, onion, mushroom, parsnip, persillade g 38.9

Ikara-Flinders Ranges Ororoo Kangaroo Saddle carrot salad, baba ghanoush, beetroot and marinated fetta g 39.5

Bultarra Lamb Shoulder hummus, spiced lamb brik, green tomato salsa crispy chickpeas 39.5

Pumpkin and Kohlrabi Tagine ancient grains, preserved lemon, green harissa, soy yoghurt v 33.5

Limestone Coast Roast Sirloin of Beef (served medium) baby beetroot, horseradish cream, glaze 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, tomato relish and hand cut potatoes g v 33.9

Fish and Chips battered barramundi, smoked salmon croquette, potato cubes, sauce gribiche, pea purée 33.5

*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 **Heirloom Tomatoes** 11.9 **Desiree Potatoes** 10.9 **Beans** 10.9

Dessert

Earl Grey Panna Cotta wild strawberry, jellies, meringue, black salt and baby celery g 19.5

Ricotta, Fig and Honey Ice Cream rockmelon, feuilletine, Pedro Ximenez syrup 19.5

Chocolate Mélange for Two assortment of decadent chocolate masterpieces for two 35.0

The Sultan's Pavlova ginger custard, coconut, caramelised pineapple, pashmak 19.5

Sorbet and Seasonal Fruits apple, passionfruit and mango sorbets, 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

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

v - vegetarian

We also have Vegetarian and Vegan menus available

All credit card transactions attract a 1% surcharge - eftpos and cash no charge
Friday and Saturday - minimum two courses per person

Menu and Pricing subject to seasonal change

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