

## 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** mushrooms, parsnip, mushroom soil, Onkaparinga blue, sage v 22.9/37.5

**63°C Smoked Egg** pencil leeks, gruyere cream, crispy grains, marmalade gel, radish v 19.9

**West Australian Barramundi Roulade** guacamole, cumin cracker, saffron yoghurt, celery heart, tomato syrup g 21.9

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

**Tunisian Pork Belly** potato silk, pickled cucumber, apple syrup, harissa, crackling g 22.9

**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** cucumber ribbon, kipfler potato salad, tartare hollandaise g 39.5

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

**Lenswood Chicken Breast** sweetcorn, avocado, quinoa, burnt onion, mole poblano g 36.5

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

**Bulfarra Lamb Shoulder** hummus, spiced lamb brik, green tomato salsa, chickpeas 39.5

**Pumpkin and Kohlrabi Tagine** ancient grains, preserved lemon, green harissa, soy yoghurt v 34.5

**Limestone Coast Roast Scotch Fillet of Beef** gold, candy stripe and red baby beetroot, horseradish cream, glaze g 44.9

**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 34.5

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

*Barramundi or Scotch Fillet can be prepared simply and served with seared snow peas, beans and peas and hand cut potatoes*

*Side Dishes* **Swiss Brown Mushrooms** 11.9 **Beans** 11.9 **Desiree Potatoes** 11.9

## 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

Windy Point Lookout, Belair Road, Belair, SA T 8278 8255 E <mailto:info@windy-point.com.au> W [windy-point.com.au](http://windy-point.com.au)