

## bread

house-made bread

ciabatta, salted butter (serves 2) v 6.9

## 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

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

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

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

confit duck legs, dill, cucumber, pear, grapefruit, polenta chips g 33.9

pale ale battered fish fillets, fries, salad, caper aioli 29.5

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

smoked brisket & bourbon burger, bacon, beetroot, onion jam, fries 24.5

scotch fillet steak (300g), fat chips, café de paris butter, salsa verde 36.5

addition of jumbo king prawn 43.0

## sides (serve 2)

fries 9.5

fat chips, garlicky mayonnaise 9.5

local leaves, tomato, shallots, dates, persian fetta dressing g 10.5

## dessert

tiramisu ~ layered savoiardi, coffee, mascarpone, chocolate 12.9

chocolate hazelnut brownie, frangelico mousse, raspberry, praline g 14.5

affogato with frangelico or galliano 12.9

Windy Point Café – South Australia Awards for Excellence 2018  
Best Contemporary Informal Café & Best Restaurant Caterer

Windy Point  
café & pavilion

sunday lunch

**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  
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