

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

sticky date pudding, butterscotch sauce, brandy snap crumb, double cream 14.5

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

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 v - vegetarian
all credit card transactions attract a 1% surcharge, eftpos & cash no charge

Windy Point
café & pavilion

sunday lunch