

Windy Point Restaurant

Group Tasting Menu

Milk loaf, garlic butter
Chorizo, thyme, manchego tart
Chilled Virgin Mary soup shot
Smoked mackerel, horseradish, caviar cone
Rockmelon, jamón, bocconcini
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Scorched broccoli beignet, beetroot gel,  
cauliflower skordalia, green goddess dressing  
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Boston Bay pork scotch
quince, pickles, pea, mint, ricotta salata
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Bush lime and lemon sorbet  
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Coonawarra lamb shoulder
kohlrabi remoulade, sweet potato, basil
or
Gilbert River chicken
fennel, burnt onion, baby carrot, potato cream
or
Western Australian barramundi
smoked cod, sweet corn, zucchini,
romesco, mussel essence
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Cos, parmesan, Caesar dressing, dill  
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Buttermilk and vanilla panna cotta
rhubarb, blood orange sorbet,
brandy snap crumb

include as an additional main course choice
150g Chateaubriand of beef, spinach
fried potato, three sauces + \$17.5pp

Thursday \$110.0 per person ~ food only
Friday \$120.0 per person ~ food only
Saturday \$125.0 per person ~ food only

Beverage Options

Option 1 **\$45.0pp**

*Beverage Package for the duration
of your evening featuring:-*
Howard Vineyard Sparkling, Adelaide Hills
Dunes & Greene Split Pick Moscato, SA
Giesen Sauvignon Blanc, Marlborough NZ
Irvine Springhill Merlot, Barossa Valley
Peroni Red Lager, Coopers Pale Ale,
Cascade Light, Hills Pear & Apple Ciders,
Soft drink & Juices,
Vestal still & sparkling waters
Vittoria Coffee & a selection of leaf teas
Maximum beverage service period—five hours

Option 2 **\$65.0pp**

*Beverage Package for the duration
of your evening featuring:-*
Jansz Cuvée, Tasmania
Dunes & Greene Split Pick Moscato, SA
Shaw + Smith Sauvignon Blanc, SA
Yalumba Menzies the Cigar
Cabernet Sauvignon, Coonawarra
Peroni Red Lager, Coopers Pale Ale,
Cascade Light, Hills Pear & Apple Ciders,
Soft drink & Juices,
Vestal still & sparkling waters
Vittoria Coffee & a selection of leaf teas
Maximum beverage service period—five hours

Option 3

Pre-select beverages from our wine list and be
charged on consumption.
Maximum beverage service period—five hours

Option 4

Treat your team to one of our paired
wine selections
matched to each course of their meal
*Only one Beverage option
may be selected for all guests*

We are happy to accommodate the dietary requirements
of your guests, just let us know prior to the night.

sample menu—as this is our seasonal menu it may change



Paired wines

100ml of each

NV Coriole
Prosecco

McLaren Vale, South Australia

or

Jansz

Premium Cuvée NV
Pipers River, Tasmania

or

NV Champagne Duval-Leroy
Brut Reserve
Côte des Blancs, France +10.0

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2023 Jericho Fiano  
*Adelaide Hills, South Australia*

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2020 Kay Brothers Basket Pressed Grenache
McLaren Vale, South Australia

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2022 Coulter C1 Chardonnay  
*Adelaide Hills, South Australia*

**or**

2018 Tim Adams  
Cabernet Sauvignon Malbec  
*Clare Valley, South Australia*

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Stanton & Killeen 12yo
Classic Muscat
Rutherglen, Victoria (60ml)

55.0

NV Champagne Duval-Leroy
Brut Reserve
Côte des Blancs, France +10.0

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2022 Knappstein Enterprise Riesling  
*Clare Valley, South Australia*

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2022 Riposte The Sabre Pinot Noir
Adelaide Hills, South Australia

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2020 Elderton Shiraz (*Lamb*)  
*Barossa Valley, South Australia*

**or**

2019 Monteperle GSM (*Chicken*)  
*Barossa Valley, South Australia*

**or**

2022 Coulter C1 Chardonnay (*Barramundi*)  
*Adelaide Hills, South Australia*

**or**

2019 Yalumba Menzies The Cigar  
Cabernet Sauvignon (*Beef*)  
*Coonawarra, South Australia*

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2023 Bethany Late Harvest Riesling
(*Panna Cotta*)
Barossa Valley, South Australia (75ml)

85.0