

Windy Point Restaurant

Group Tasting Menu

Milk loaf, Vegemite butter
Sweet corn, marjoram tart, blood orange
Truffled cauliflower soup shot
Chicken liver parfait, yuzu caviar cone
Beef involtini, jamón, salsa verde
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Broccoli beignet  
broad bean, dill, mint, za'atar, pea shoots  
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Boston Bay pork belly
polenta, tomato ragu, ricotta salata, Fleurieu olive
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Bush lime and lemon sorbet  
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Coonawarra lamb shoulder
beetroot hummus, saffron yoghurt, carrot relish
or
Gilbert River chicken, kohlrabi remoulade,
split pea, tomato jam
or
Western Australian barramundi
celeriac cream, oyster essence, pancetta crumb
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Cos, parmesan, Caesar dressing  
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Earl Grey panna cotta
lemon myrtle syrup, jellies, meringues
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

Beverage Options

Option 1 \$55.0pp

*Beverage Package for the duration
of your evening featuring:-*
Coriole Prosecco
Dunes & Greene Split Pick Moscato
Jericho Fiano
Yalumba Bush Vine Grenache
Prancing Pony Lager, Coopers Pale Ale,
Cascade Light, Pear & Apple Ciders,
Soft drink & Juices,
Vestal still & sparkling waters
Vittoria Coffee & a selection of leaf teas
Maximum beverage service period—four hours

Option 2 \$70.0pp

*Beverage Package for the duration
of your evening featuring:-*
Jansz Cuvée Sparkling
Dunes & Greene Split Pick Moscato
Shaw + Smith Sauvignon Blanc
Elderton Barossa Valley Shiraz
Prancing Pony Lager, Coopers Pale Ale
Cascade Light, Pear & Apple Ciders,
Soft drink & Juices,
Vestal still & sparkling waters
Vittoria Coffee & a selection of leaf teas
Maximum beverage service period—four hours

Option 3

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*

Minimum 8 guests—Maximum 24 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

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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2022 Yalumba Bush Vine Grenache
Barossa Valley, South Australia

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2023 Coulter C1 Chardonnay  
*Adelaide Hills, South Australia*

**or**

2021 Jim Barry Single Vineyard  
The Farm Cabernet Sauvignon  
*Clare Valley, South Australia*

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2012 Domaine de Coyeux
Muscat de Beaumes de Venise
Rhone Valley, France (60ml)

55.0

NV Jansz Premium Cuvée
Pipers River, Tasmania

or

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

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2023 Pewsey Vale 1961 Block Riesling  
*Eden Valley, South Australia*

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2022 Coulter C2 Sangiovese
Adelaide Hills, South Australia

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2022 O'Leary Walker Nero d'Avola  
(Chicken)  
*Clare Valley, South Australia*

**or**

2021 Elderton Shiraz  
(Lamb)  
*Barossa Valley, South Australia*

**or**

2023 Coulter C1 Chardonnay  
(Barramundi)  
*Adelaide Hills, South Australia*

**or**

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

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2012 Domaine de Coyeux
Muscat de Beaumes de Venise
(Panna Cotta)
Rhone Valley, France (60ml)

or

Seppeltsfield Para 10yo Grand Tawny
(Chocolate Melange)
Barossa Valley, South Australia (60ml)

85.0