

Windy Point Restaurant

Group Tasting Menu

Milk loaf, paprika butter

Black pudding, dill tart, marmalade

Truffled cauliflower soup shot

Chicken liver parfait, yuzu caviar cone

Beef involtini, jamón, salsa verde

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Broccoli beignet

whipped Persian fetta, Fleurieu olive tapenade

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Smoked Nhill duck breast

Adelaide Hills apple, pickles, rosemary custard

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Mandarin sorbet

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Coonawarra lamb shoulder

broad beans, saffron yoghurt, carrot relish

or

Gilbert River Chicken, zucchini, marjoram pie

split pea, tomato jam

or

Western Australian barramundi

celeriac cream, smoked mussels,

pancetta crumb

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Cos, parmesan, Caesar dressing, dill

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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

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

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

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 Kalleske Rosina Rosé
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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2021 Yalumba Bush Vine Grenache  
(Chicken)  
*Barossa 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
(Crêpes)
Rhone Valley, France (60ml)

85.0