

Windy Point

RESTAURANT

Entree

Grilled Turkish Bread accompanied by goats curd and tarragon oil	v 4.9
Coffin Bay Oysters choice of natural with lemon and lime wedges, Bloody Mary sorbet or wasabi flying fish roe and lime	serve of 10 - 22.0
Windy Point Grilled Oysters topped with double smoked bacon and our own spicy sauce	serve of 10 - 24.5
Chick Pea Battered Oysters on avocado and coriander salsa with aioli	serve of 5 - g 18.5
Three From The Sea confit salmon with celeriac remoulade, seared rare swordfish with herb and mustard crust and salmon tartare with salmon roe	g 17.9
Warm Asparagus Salad with watercress, marjoram, radicchio and an Egyptian egg	g v 15.9
Pan Seared South Australian Lobster on duck liver terrine with pickled cumquats and Café de Paris hollandaise	g 25.5
Slow Roasted Suffolk Lamb Breast with salad of char-grilled squid, pineapple, daikon, chilli and Vietnamese mint	g 16.5
Pecorino and Bread Filled Quail with sweetcorn puree, watercress and salsa rossa	17.9
'Vitello' Style Patchawarra Veal Loin served with spiced mayonnaise and white anchovy twists	16.9
English Stilton and Leek Tart with fine radicchio, witlof and a tomato relish	v 15.9
House made Gnocchi with flaked confit salmon, cream, shallots, garlic, chilli and chervil	16.9

Sorbet 3.5

Main Course

Spiced Spencer Gulf King Prawns sauce romesco, labneh, herbed oil and crisp chorizo	33.5
Confit of Berkshire Pork Scotch on braised cabbage, horseradish seared celery, glaze and liquorice muscatels	g 31.9
Soft Parmesan Enriched Polenta with braised mushrooms and a side of cherry tomatoes and preserved lemon	g v 28.0
Roasted and Pressed Duck , with chicken and duck pastry cigar, braised witlof and strawberry, ginger jam	34.0
Wild Caught Northern Territory Barramundi with cauliflower puree, sauce gribiche and semolina gnocchi	34.0
Spiced Kangaroo Saddle on pumpkin tagine with couscous, tzatziki and harissa	34.5
Prime Fillet Steak 200 gram served with petite veal and root vegetable pie and confit potatoes	36.5
Corn Fed Barossa Valley Chicken Breast filled with truffled mushroom duxelles on a bed of puy lentils and concassé tomato	g 32.0
Roast Chateaubriand of Beef 350 gram Murraylands 'Clare Valley Gold' prime grain fed beef fillet served with three traditional sauces, steamed English spinach, asparagus and hand cut potato crisps	g 44.0

Side Dishes 9.5

Salad, Steamed Baby Carrots, French Beans, Creamy Potato Mash

Dessert

Citron and Midori Soufflé with lemon curd and sugared honeydew melon	please allow 25 minutes	15.9
Cherry Clafoutis with spiced cherry syrup	please allow 25 minutes	14.9
Honey Crème Brûlée with honey cinnamon ice cream and almond tuile		14.5
Chocolate Mélange for Two assortment of decadent petite chocolate masterpieces		32.0
Confit Lemon Curd Tart served with double cream		14.5
Cheese for One Waxed English stilton, Barossa Valley Wanera, English clothed cheddar, Besace Chevre Affiné, with Waldorf sorbet spiced walnuts and dried muscatels		17.9

g - gluten free v - vegetarian

Vegetarian menu available on request - Payment by credit cards welcomed, Diners and Amex attract a 2.5% surcharge
Friday and Saturday minimum food charge \$45.00 per person

Menu and Pricing Subject to Seasonal Change

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