

# Windy Point

RESTAURANT

## Entrée

<b>Organic Sour Dough Loaf</b> accompanied by Pendleton Estate extra virgin olive oil	serves 4	v 7.5
<b>House Made Olive Bread</b> accompanied by Woodside goat curd	serves 4	v 8.5
<b>Baked Brioche Bun</b> accompanied by smashed heirloom tomatoes, white balsamic and parsley	serves 1	v 3.0
<b>Coffin Bay Oysters</b> choice of natural with lemon and lime wedges, Bloody Mary sorbet or Avruga caviar and cucumber	serve of 10 -	g 24.0
<b>Windy Point Grilled Oysters</b> topped with double smoked bacon and our own spiced sauce	serve of 10 -	26.5
<b>King Crab and Scallop Jelly</b> with seared scallops, radish, pineapple relish and coriander syrup	g	17.5
<b>Potted Duck Liver Parfait</b> with house made ciabatta toast, duck glaze, rainberry and cornichons	g	16.5
<b>Barossa Farm Pheasant Brik</b> served with tahini yoghurt and a pomegranate and cherry jam		17.5
<b>Spencer Gulf King Prawn Tail</b> on a barramundi and pecorino crepe with glacé orange and Café de Paris hollandaise	19.5/36.5	
<b>Pea, Mint and Cheddar Tart</b> with fennel and cauliflower purée, tomato relish and cabernet vinegar	g	16.5
<b>Ocean Trout Carpaccio</b> with campari caviar, watercress aioli and flowers	g	16.9
<b>Ras el Hanout Braised Lamb Shoulder</b> with mint, cucumber, daikon, shoots, sprouts and tamarind dressing	g	16.9
<b>Warm Green and White Asparagus</b> with 62° egg, onion soubise and pangrattato		v 16.5
addition of jamon Serrano		18.9

## Sorbet 5.5

## Main Course

<b>Flinders Ranges Ororoo Kangaroo Saddle</b> beetroot, relish and goat curd with beans, parsley and chives	g	33.5
<b>Pan Roasted Good Fortune Bay Barramundi</b> on broad bean yoghurt with asparagus and chervil salsa	g	36.5
<b>Corn Fed Barossa Farm Chicken</b> seared breast and leg on curried white slaw and ginger broth	g	34.5
<b>Mustard and Dill Crepes</b> filled with ricotta, roast pumpkin and braised onion on parsnip puree	v	29.5
<b>Tasmanian Ocean Trout Fillet</b> with watermelon, cumin, mint, fetta and chardonnay dressing	g	35.9
<b>Sous Vide 220 gram Sher Wagyu Rump</b> with kipfler potatoes, parsley, Dijon mustard and ratatouille	g	38.9
<b>Pan Seared Gawler River Quail Braciola</b> filled with smoked barramundi mousse on avocado purée with remoulade	g	35.5
<b>Roast 350 gram Chateaubriand of Beef</b> Clare Valley Gold prime grain fed beef fillet served with three sauces, creamed spinach and hand cut fat chips	g	47.5
<b>Roasted Victorian Duck Legs</b> with white bean paste, braised red cabbage, truffled pear syrup and a herb tuille		36.9

## Side Dishes 9.9

Heirloom Tomato Salad, Steamed Baby Carrots, Local Beans, Chat Potato Salad

## Dessert

<b>Bess' Steamed Orange and Walnut Pudding</b> with orange anglaise and dark chocolate sorbet		16.5
<b>Crema Catalana</b> spiced Spanish custard with Valdespino ice cream and preserved cherries	g	16.5
<b>Baked Fig and Pistachio Filos</b> on vanilla crème pâtissière, Dubonnet jelly and rose water syrup	g	15.5
<b>Chocolate Mélange for Two</b> assortment of decadent petite chocolate masterpieces	for two	33.0
<b>Passion fruit and Lime Butter Crepes</b> served with double cream		14.9
<b>Sorbet and Seasonal Fruits</b> coconut-lime, apple, mango, with coconut tagliatelle, fresh fruits	g	16.5
<b>Cheese Platter</b> a selection of fine cheeses, served with house made accompaniments		23.5

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

Justin Miles - Executive Chef

Kyle Wood Head Chef

Menu and Pricing Subject to Seasonal Change

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