

Windy Point Café

Group Menu November - December 2008

Entrée Tasting Plate

Snapper and crab cakes with chilli dipping sauce

Pork and potato terrine with cornichons and pickled cabbage

Cognac and cumin cured kangaroo with beetroot puree and Nashi pear

Main Course

Scotch Fillet Steak

parsley potatoes with red wine glaze

Harissa Marinated Chicken Breast

with sweet potato tagine and couscous

Crispy Skin Duck

mandarin glaze, Chinese broccoli and a glacé chilli

Grilled Hiramasa Kingfish Fillet

with salad of marinated fennel, Kalamata olives and fetta

main course served with

green salad with fetta, tomato and vanilla pear

Dessert Petite Selection

Belgian chocolate ganachè gateau

Butterscotch panna cotta

Apple and cinnamon crumble

Conditions

The choice from the next column applies to all in your group.

A non-refundable deposit of \$20pp is required within 7 days to secure a booking.

Price & content is currently correct but is subject to review.

Groups of 15 or more are required to choose a food and beverage package

We have a responsible drinking policy.

One account per table.

Amex & Diners attract a 2.5% surcharge.

Food Pricing

	Mon-Thurs	Fri-Sat
2 courses	\$54.0	na
3 courses	\$65.0	\$65.0

Food and Beverage Packages

Option 1

\$89.5

3 course menu plus:

3 hr. Beverage Package featuring:-

Hardys Sparkling, Hardys Semillon Chardonnay

Hardys Shiraz Cabernet

Coopers Lager, Coopers Pale Ale, Coopers light

Soft drink, Juice and Water

Rio espresso coffee & Planet Organic tea

Option 2

\$103.0

3 course menu plus:

3 hr. Beverage Package featuring:-

Jansz Sparkling Cuvée, Tasmania

Mount Nelson Sauvignon Blanc, Marlborough NZ

Torbreck Woodcutters Shiraz, Barossa Valley

Coopers Lager, Coopers Pale Ale, Coopers Light,

Soft drink, Juice and Water

Rio espresso coffee & Planet Organic tea

Option 3

3 course menu plus: food only \$65.0

Customise a beverage package from our wine list & be charged on consumption.

Minimum beverage spend - \$25 pp required.