

WINDMILL & CO

BAR - BISTRO

Breakfast

before 11am

BREAKFAST AVOCADO V, VEG, GFO
avocado dipped in dukkha on Turkish bread, beetroot hummus topped with sunflower kernels and pomegranate. \$19

BACON AND EGGS GFO
locally sourced bacon, 2 eggs cooked to your liking, a side of our signature roasted capsicum and sun dried tomato tapenade and toasted Turkish bread. \$19.5

YOGHURT AND MUESLI BOWL V
local Greek-style yogurt topped with rain forest honey, pomegranate, raw activated buckwheat clusters rolled in goji, oats enriched with coconut and sunflower kernals, finished with seasonal freeze dried fruits. \$18.5

EGGS BENNY V,GFO
poached eggs, hollandaise and spinach on toasted Turkish bread. \$16
add mushroom or ham. \$6
add bacon or crispy pork belly bite. \$8

WINDMILL BRUNCH BURGER GFO
locally sourced bacon, fried egg, melted cheese, rocket, and roasted capsicum and sun dried tomato tapenade on a toasted bun. \$18.5

BUTTERMILK PANCAKES V
Buttermilk pancakes topped with seasonal freeze-dried fruits, maple syrup, whipped cream, and pistachio. \$18

Mains

after 11am

MISO GLAZED BARRAMUNDI GFO
grilled skinless barramundi with miso and forest honey glaze, crispy glass noodle, sesame, pickled ginger on seasonal roasted vegetables. \$28

BUTTERMILK CHICKEN BURGER GFO
house made fried buttermilk chicken tender with aioli, tomato, onions, rocket, pickle, and melted cheese in a toasted bun with a side of chips. \$21.5

BEEF AND PORK QUESADILLA
house made beef and pork premium mince, edamame, onions, mushrooms, melted cheese in a toasted tortilla and chips. \$21.5

PEARL COUSCOUS SALAD V, VEG
nutty chewy coucous with chickpeas, rockets, onion, roasted sweet potato and edameme tossed in pumkin pesto. \$17.5

CLASSIC CHEESE BURGER GFO
grilled gourmet beef patty, melted cheese, pickles, tomato, onions, rocket, aioli in a toasted bun with a side of chips. \$22

FALAFEL WRAP V, VEG, GFO
falafels served in a toasted wrap with beetroot hummus, cucumber pickles, fire-roasted red capsicum, rocket, tzatziki, and a side of chips. \$21

ORGANIC QUINOA SALAD GFO, V, VE
Gorganic quinoa tossed with fresh herb, fire-roasted capsicum, cucumber, spinach, pomegranate, edamame, dates, toasted sunflower kernals, house dressing and crispy vermicelli noodles. \$17.5

Tapas

after 11am

TRIO DIPS V,VEG OPTIONS AVAILABLE
beetroot hummus, roasted capsicum and sun dried tomatotapenade and pumpkin pesto with toasted Turkish Bread. \$16

HOUSE FRIES V
house-seasoned fries served with a side of dukkha aioli. \$11.5

BUTTERMILK CHICKEN TENDERS GFO
succulent buttermilk chicken tenderloin served with a side of dukkha aioli. \$18

GARLIC BREAD V
toasted with garlic, soft butter, and fresh parsley. \$11.5

FALAFELS V, VEG
falafels served with beetroot hummus and tzatziki. \$18.5

SALT AND PEPPER CALAMARI
deep-fried calamari dusted with coconut powder and paprika powder, served with dukkha aioli and prawn cracker. \$18.5

PUMPKIN AND GOAT CHEESE ARANCINI BALLS V
served with beetroot hummus. \$18.5

APPLE PIE BITES V
apple pie bites with cinnamon sugar, whipped cream, and caramel sauce. \$15

COCONUT PANNA COTTA GF, V, VEG
coconut panacotta with toasted coconut flake, pistachio dust and passionfruit coulis. \$15

Cocktails

MIMOSA \$15
sparkling wine and fresh orange juice.

BLOODY MARY \$18
vodka, bloody mary mix, tabasco

ESPRESSO MARTINI \$21
vodka, kahlua, espresso, hazelnut.

MARGARITA \$20
tequila, triple sec, lime juice, sugar syrup

NEGRONI \$22
blood orange gin, dolin rouge, campari

APEROL SPRITZ \$20
prosecco, aperol, soda

OLD FASHIONED \$22
makers mark bourbon, sugar, bitters

MOJITO \$19
rum, lime, sugar syrup, mint, soda

COSMOPOLITAN \$20
vodka, cointreau, cranberry juice

PASSIONFRUIT CAPRIOSKA \$19
vodka, passionfruit pulp, passionfruit liqueur, lime wedge

LONG ISLAND ICED TEA \$23
gin, vodka, rum, tequila, cointreau, coke, lemon juice

PORNSTAR MARTINI \$18
vodka, licor 43, lemon juice, passionfruit pulp, prosecco

AMARETTO SOUR \$20
disaronno, lemon juice, sugar syrup, wonderfoam

PINA COLADA \$20
coconut rum, bacardi, coconut cream, pineapple juice

CHILLI MARGARITA \$22
tequila, chilli vodka, coconut rum, guava juice, lime juice

FRENCH MARTINI \$19
vodka, chambord, pine apple juice, bitters, lime juice

Beer

ON TAP
(ask our friendly wait staff)

BOTTLE BEER / CIDER

balter cerveza	\$10	corona	\$11.9
peroni nastro	\$11	victoria bitter	\$10
4 pines nitro stout	\$12	xxxx gold	\$11
stone & wood	\$14	heaps normal XPA (0.5% ABV)	\$10
heineken	\$12	diablo ginger beer	\$16
asahi extra dry	\$11	matsos mango beer	\$12.5
coor lager	\$9.5	somersby apple	\$10.5
miller chilli lime	\$9.5	somersby pear	\$10.5

Wine

SPARKLING **150/BTL**
Mandala M Sparkling Yarra Valley, VIC \$12/\$57
Bella Modella Prosecco Veneto, ITA \$14/\$67

WHITE WINE **150/250/BTL**
MoMo Sauvignon Blanc Malbourough, NZ \$14.5/\$23.5/\$68
Bella Mondella Pinot Grigio Veneto, ITA \$13/\$21/\$60
Mr Riggs 'Mrs' Pinot Gris Adelaide Hills, \$13.5/\$22/\$60
Parker Est Ferm Chard Coonawarra, SA \$14/\$23/\$63
Zilezie Moscato Murray Darling VIC \$10/\$14/\$33

ROSE
Domaine De Cala Provence, FRA \$20/\$32/\$84
Billy Button Alpine Valley, VIC \$13/\$22/\$60

RED WINE
Skipjack Pinot Noir Marlborough, NZ \$16/\$27/\$74
Mr Riggs Tempranillo McLaren Vale, SA \$16/\$27/\$74
Mr Riggs Gaffer Shiraz McLaren Vale, SA \$15.5/\$26/\$72
Parker Estate Cab Sav Coonawarra, SA \$14/\$22/\$62
Sons of Eden GSM Barossa, SA \$16/\$25/\$68

Full Table Service Please Take A Seat