

START

Bowl of Chips 7 **V**

Garlic Bread 6 **V**

Cheese/Seeded Mustard Bread 7 **V**

Seasoned Wedges 10 **V**

Sweet Chilli/Sour Cream

Vegetarian Spring Rolls 8 **V**

Sweet Chilli/Soy

Onion Rings 10 **V**

Lime Mayo

Sweet Potato Fries 10 **V**

Lime Mayo

SHARE

1/10 2/18 3/24

Chargrilled Prosciutto Wrapped Asparagus **GF**

Lime Hollandaise

Salt & Pepper Squid **GF**

Lemon/House Aioli

Mac & Cheese Bites **V**

Maple Onion Jam

Spicy Chicken Wings

Pickles/Fresh Herbs

Warm Olives, Hummus & Flatbread **V**

SALADS

Salt & Pepper Squid Salad 20 **GF**

Asian Greens/Chilli/Toasted Peanuts/
Coriander/Mint/Spicy Dressing

Chicken Caesar Salad 20 **GFO**

Mixed Greens/Anchovies/Bacon/
Shaved Parmesan/Poached Egg/
Crispy Croutons/Caesar Dressing

Thai Chicken & Glass Noodle Salad 20 **GF**

Spicy Grilled Chicken/Asian Greens/
Crispy Shallots/Coriander/Mint/
Spicy Asian Dressing



WINDMILLHOTEL

PIZZAS

Chicken Little 18

Chicken/Bacon/Onion/Avocado/
Roasted Capsicum/Lime Aioli

Hawaii 5.0 16

Leg Ham/Pineapple

Sicily 18

Green Olives/Onion/Prosciutto/
Shaved Parmesan

Classic Margherita 15 **V**

Tomato/Red Onion/Basil

BURGERS

Pulled Pork Burger 19

Jack Cheese/Greens/Coleslaw/
House Pickle/Lime Aioli/Chips

Spicy Cajun Chicken Burger 19

Jack Cheese/Tomato/Greens//Onion
Jalapenos/Avocado/Sour Cream/Chips

Express Burgers \$15

Burger/Chips/Any Drink

American Cheese Burger

Jack Cheese/Pickles/Sauce/Mustard

Chicken Schnitzel Burger

Cheese/Lettuce/Tomato/
Red Onion/Lime Mayo

Mushroom Burger **V**

Lettuce/ Tomato/Red Onion/
Lime Aioli

PUB CLASSICS

(All Served with Chips and Salad)

300gm Chicken Breast Schnitzel 16

300gm Tender Beef Schnitzel 16

300gm Pork Schnitzel 16

300gm Clare Valley Rump 24 **GFO**

300gm New York Striploin 30 **GFO**

Slow Cooked BBQ Pork Ribs 26 **GFO**

Spicy Wings/Grilled Corn

Salt & Pepper Squid 20 **GFO**

Lime Mayo

Herb Crumbed SA Flathead (2 Fillets) 23

House Tartare (Grilled +2)

CHEF'S SELECTION

Peruvian Mushrooms 24 **V** **GF**

Stuffed with Semi Dried Tomatoes/Fetta/
Onion/Pine Nuts/Olives/Basil served with
Rocket, Pear, Parmesan Salad/
Sweet Potato Fries

BBQ Pulled Pork Quesadilla 28

Crispy Tortilla/Avocado/Sour Cream/
Corn Salsa/Coriander Rice

Traditional Lamb Roast 20

Roast Potatoes/Seasonal Vegetables/
Gravy/Mint Sauce

Pan Fried Trevally Laksa 26 **GFO**

Prawn Dumplings/Glass Noodles/
Asian Greens/Coriander

EXTRAS

Prefer Mash & Veg 3

Dijonnaise/Seeded Mustard/

Hot English Mustard 1.5

Pepper/Diane/Mushroom/

Traditional Gravy 2

Shiraz Glaze 3

Parmy 4

Tomato Concasse/Cheese

Hawaiian 5

Ham/Pineapple/Cheese

Italian 5

Salami/Olives/Nap Sauce/Mozzarella

Aussie 6

Bacon/Egg/BBQ Sauce/Cheese

Windy 6

Bacon/BBQ Sauce/

Caramelised Onion/Cheese

Mexican 6

Corn Chips/Jalapenos/Salsa/

Cheese/Sour Cream

Inferno 7

Roast Capsicum/Chorizo/Chilli/

Nap Sauce/Cheese

Surf & Turf 8

Tiger Prawns/Squid/Creamy Garlic Sauce

FINISH

Dark Chocolate & Orange

Panna Cotta 12

Spiced Orange/Smashed Jaffas/

Vanilla Bean Icecream

Apple & Raspberry Crumble 12

Vanilla Bean Icecream/Anglaise

Spanish Churros 10

Churros/Chocolate Ganache

Affogato 10

Vanilla Bean Ice Cream/Espresso Shot

Add Any Liqueur 5

Shared Cheese Board **V** **GFO**

for 2 \$15 for 4 \$22

Vintage Cheddar/Double Brie/

Blue Vein/Crackers/Dried Fruit

V VEGETARIAN

GF GLUTEN FREE

GFO GLUTEN FREE OPTIONAL

\$10 SCHNITZELS

(DINE IN ONLY)



1

CHOOSE YOUR SCHNITZEL



300gm CHICKEN BREAST

OR

300gm PORK

OR

300gm BEEF



2

ADD YOUR TOPPING

Dijonnaise/Seeded Mustard/Hot English Mustard 1.5

Pepper/Diane/Mushroom/Traditional Gravy 2

Shiraz Glaze 3

Parmy 4

Tomato Concasse/Cheese

Hawaiian 5

Ham/Pineapple/Cheese

Italian 5

Salami/Olives/Nap Sauce/Mozzarella

Aussie 6

Bacon/Egg/BBQ Sauce/Cheese

Windy 6

Bacon/BBQ Sauce/

Caramelised Onion/Cheese

Mexican 6

Corn Chips/Jalapenos/Salsa/

Cheese/Sour Cream

Inferno 7

Roast Capsicum/Chorizo/Chilli/

Nap Sauce/Cheese

Surf & Turf 8

Tiger Prawns/Squid/Creamy Garlic Sauce



3

BUY ANY DRINK



BEER

CIDER

WINE

SPIRIT

SOFTDRINK

(T&Cs Apply)