

# WINDSOR

## WINE ROOM

### SMALL

<i>Focaccia, malt &amp; honey butter (v, cvg)</i>	12
<i>BBQ lamb skewers, thom, smoked salt (2pc)(gf, df) + pc 9</i>	18
<i>Baked scallop, pesto modenese (2pc) + pc 6</i>	12
<i>Burrata, vodka sauce, fenugreek crumb (v) + focaccia 6</i>	22
<i>Prawn maritozzi, smoked cream cheese, chives, parmigiano + pc 9</i>	18
<i>Kingfish crudo, blood orange, chilli (gf, df)</i>	24
<i>Tomato, capsicum tartare, basil, chickpea, crostini (vg)</i>	22
<i>Stracciatella, wild mushrooms, fried garlic, oregano (v, gf)</i>	22

### LARGE

<i>Pan fried georgian chicken, tkemali davidson plum sauce (gf)</i>	32
<i>Cauliflower pie, onion gravy (v)</i>	28
<i>Bavette MB4, roast tomato butter, pedro ximenez jus (gf)</i>	38
<i>Gnocchi, jerusalem artichoke, hazelnut, sage, pecorino (v, n)</i>	32
<i>Pork, fennel &amp; n'duja ragu, fettuccine, thyme pangrattato</i>	33
<i>Chilli crab spaghetti, confit garlic, fried shallots (df, cvg)</i>	31
<i>Pan-fried barramundi, fennel salad, salsa verde (gf, df)</i>	38

### SIDES

<i>Berliner fries, curry ketchup, mayo (v, gf, df)</i>	12
<i>Savoy cabbage, vincotto, mint (vg, gf)</i>	14
<i>Grilled broccolini, bullhorn romesco (vg, gf)</i>	16

## FEED ME NOW

*Choose 2 Small, 2 Large, 1 Side*

(MIN 2 GUESTS - MAX 5 GUESTS)

**LUNCH 45PP**  
**DINNER 49PP**

WE CANNOT COMPLETELY GUARANTEE  
ALLERGY-FREE MEALS, DUE TO THE  
POTENTIAL OF TRACE ALLERGENS IN THE  
SUPPLIED INGREDIENTS AND ENVIRONMENT

1.5% SURCHARGE FOR CREDIT CARDS  
2% SURCHARGE FOR AMEX  
10% SURCHARGE ON SUNDAYS  
15% SURCHARGE ON PUBLIC HOLIDAYS

V = VEGETARIAN / VG = VEGAN / N = CONTAINS NUTS / GF = GLUTEN FREE / DF = DAIRY FREE / CVG = CAN BE VEGAN