



WINDROSS

HOUSE
RESTAURANT

Bread to start

ENTREE

- Seafood chowder soup
- Italian mozzarella, tomatoes and mixed salad leaves with an olive oil and balsamic dressing
(v)
- Avocado shrimp salad drizzled in a homemade lemon based mayo dressing
- Chilled seared lamb salad topped with a mirin, soy glaze, shaved parmesan & garlic crouton

MAIN

- Marinated chicken breast with camembert and mango slices topped with a creamy white wine sauce. Served with potatoes, seasonal vegetables & salad
- Eye fillet of beef with with a cream sauce of stone ground pepper, roasted garlic, Italian parsley & herbs. Served with potatoes and seasonal vegetables
- Grilled Orange roughly with olive oil & garlic, finished with fresh lemon juice & sea salt.
Served with potatoes and seasonal vegetables
- Penne pasta with garlic, black olives, zucchini & capers in our homemade salsa di pomodoro
(v)

DESSERTS

- Passionfruit Cheesecake from an original recipe with cream cheese, biscuit base, lemon juice and fresh cream.
- Tiramisu - layers of sponge soaked in espresso and coffee liqueur; with smooth chocolate mousse and cream cheese. Served with crème anglaise and a sprinkle of chocolate
- Cassata - mixed fruit, cherries & nuts soaked in rum & marsala then added to vanilla gelato