



WINDROSS

HOUSE
RESTAURANT

Garlic focaccia bread to start

ENTREES

Soup of the day

Fresh buffalo 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

Grilled calamari with olive oil, garlic, Italian parsley and fresh lemon juice

MAIN COURSES

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 fish of the day 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

Homemade cheesecake from an original recipe with cream cheese, biscuit base, lemon juice and fresh cream. Ask your waiter for today's flavour.

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

Our homemade cassata - mixed fruit, cherries & nuts soaked in rum & marsala then added to vanilla gelato