

Vegetarian

ALL VEGETARIAN MEALS ONLY \$19.00

Wild mushroom risotto (GFA, DFA, V)

Exotic mushrooms, spinach, garlic, onions, butter and parmesan

Lentil and vegetable korma (GFA, DFA, V)

Aromatic vegetable curry with steamed rice and flatbread

Linguine Pomodoro (GFA, DFA, V)

Linguine tossed with cherry tomatoes, basil, garlic and chilli.

Finished with wild rocket and parmesan

Desserts

Apple and rhubarb crumble \$9

With double cream and strawberries

Sticky date pudding \$9

With vanilla ice cream

Chocolate mousse \$7

Pavlova \$7

Kids

Fish and chips

Chicken nuggets

Beef schnitzel

Chicken parma

Pasta Napoli

\$10
Meal &
vanilla ice cream
with topping

Windy Hill Venue makes every attempt to identify ingredients that may cause an allergic reaction for those with food allergies however there is always risk of contamination as in our kitchen we use products such as milk, eggs, gluten, seafood, peanuts, other nuts, sesame seeds and capsicum. Despite having strict cross contamination policies we cannot guarantee a total absence of these products in any of our meals. Customers with food allergies must be aware of this risk. Windy Hill Venue will not assume any liability for adverse reactions from the food consumed, or items one may come in contact with whilst eating any of our meals.

Monday nights \$17 Parma & drink

INCLUDING BEER, WINE OR SOFT DRINK

All butterflied free range chicken breasts coated in panko crumbs and all served with chips and salad or vegetables

Traditional chicken parma Grilled and topped with Napoli sauce, ham and cheese (GFA, DFA)

American cheeseburger parma Grilled and topped with Napoli sauce, Angus beef patty, American cheddar, American mustard, diced onions, tomato ketchup and pickles (GFA, DFA)

Hawaiian Grilled and topped with Napoli sauce, pineapple, ham, bacon and mozzarella (GFA, DFA)

Pork lovers parma Grilled and topped with Napoli sauce, pulled pork, bacon, ham, crackling, a pork rib, caramelized onion, BBQ sauce and mozzarella (GFA, DFA)

Chicken schnitzel Grilled and served with a side of gravy (GFA, DFA)

FULL MENU ALSO AVAILABLE

Fridays All steaks and seafood \$17

AVAILABLE LUNCH AND DINNER

Gourmet seafood platter (GFA, DFA) Beer battered fish, salt and pepper squid, garlic prawns, Atlantic salmon, marinated mussels, fat chips and a garden salad

300g Wagyu porterhouse (GFA, DFA) Premium tender grain fed Wagyu steak from Darling Downs in Queensland

Atlantic salmon fillet (GFA, DFA) Grilled fillet of salmon served with pan fried potatoes, cherry tomatoes and zucchini. Topped with a lemon caper butter

300g Rump (GFA, DFA) Sourced from the Gippsland region a pasture fed steak full of flavour

Beer battered fish and chips (GFA) Fillets of fish in a crunchy beer batter. Served with chips, salad, tartare and lemon

200g Eye Fillet (GFA, DFA) A grass fed fillet of beef sourced from the Gippsland region

Linguine marinara (DFA) Linguine, prawns, salmon, mussels, cherry tomatoes, Spanish onion, basil, garlic and chilli. Finished with wild rocket and parmesan

FULL MENU ALSO AVAILABLE

Windy Hill

Welcome to the Terrace Bistro



Terrace bistro hours

Monday—Sunday

Lunch: 12.00pm — 2.30pm

Monday, Tuesday, Thursday, Saturday, Sunday

Dinner: 6.00pm—8.30pm

Wednesday & Friday

Dinner: 5.30pm—8.30pm

Entrees

Saganaki (GFA, V)

Grilled cheese with rocket, lemon and balsamic vinegar \$10

Garlic Bread (GFA, V)

Turkish bread topped with garlic butter and baked \$7

(add Mozzarella cheese \$2)

Salt and pepper squid (DFA)

With aioli and lemon \$13

Vegetable curry puffs (V)

Aromatic curry puffs with a tamarind and tomato dipping sauce \$11

Wild mushroom arancini (V, GFA)

With herb and garlic aioli \$12

Wedges (DFA, V)

With sour cream and sweet chilli sauce \$8

Soup of the day \$9 (VA)

Beer battered chips (V, GFA)

With tomato sauce \$7

Light meals

Linguine Marinara (DFA)

Linguine, prawns, salmon, mussels, cherry tomatoes, Spanish onion, basil, garlic and chilli. Finished with wild rocket and parmesan \$26

Chicken and wild mushroom risotto (GFA, DFA)

With onions, garlic, spinach, butter and parmesan \$24

Fettuccine and meatballs (DFA)

Garlic and rosemary meatballs tossed with fettuccine in a tomato ragu. Topped with parsley and parmesan \$22

Chicken stirfry (GFA, VA, DFA)

Marinated free range chicken, hokkien noodles, coriander, wombok, garlic, chilli and oyster sauce \$22

Thai beef salad (VA, DFA)

Marinated strips of rump with Asian cabbage, Thai basil, Vietnamese mint and bean shoots \$24

Caesar Salad (GFA, VA)

Cos lettuce, bacon, herb croutons, parmesan, poached egg and Caesar dressing \$21 **Add chicken tenderloins \$5**

Mains

Gourmet seafood platter (GFA, DFA)

Beer battered fish, salt and pepper squid, garlic prawns, Atlantic salmon, marinated mussels, fat chips and a garden salad \$36

Herbed crumbed lamb cutlets (GFA, DFA)

Three grilled herb and garlic panko crumbed cutlets with roast veggies, potatoes and gravy \$31

Atlantic salmon (GFA, DFA)

Grilled fillet of salmon served with pan fried potatoes, cherry tomatoes and zucchini. Topped with a lemon caper butter \$28

Wagyu beef steak sandwich (GFA, DFA)

Marinated premium scotch fillet in a toasted Turkish bun with caramelized onion, crispy bacon, grilled mushrooms, tomato relish and aioli. Served with beer battered chips \$26

Lamb shank (GFA, DFA)

Red wine and tomato braised lamb shank with creamy mash and greens \$27

Beer battered fish and chips (GFA)

Fillets of fish in a crunchy beer batter. Served with chips, salad, tartare and lemon \$24

Veal scallopini (GFA)

Tender veal medallions in a creamy white wine, mushroom and bacon sauce with garlic mashed potato and greens \$26

Aromatic chicken korma (GFA, DFA)

With a saffron rice pilaf, chargrilled flatbread and cucumber raita \$26

Pork ribs (GFA, DFA)

Slow roasted and coated in a tangy BBQ sauce. Served with wedges and coleslaw \$31

Windy Hill burger

Grilled beef patty, cos lettuce, tomato, cheddar cheese, tomato relish & mayo in a brioche bun. Served with beer battered chips \$23

Beef cotoletta (GFA, DFA)

Pan fried crumbed medallions of rump steak finished with a lemon, garlic and herb butter. Served with chips and salad \$26

Roast of the day (GFA)

With roasted veggies, potatoes and gravy \$24

GFA = Gluten free alternative **DFA = Dairy free alternative**

V = Vegetarian

VA = Vegetarian alternative

Chicken parmas

All butterflied free range chicken breasts coated in panko crumbs and all served with chips and salad or vegetables

Chicken schnitzel (GFA, DFA)

Grilled and served with a side of gravy \$22

Traditional chicken parma (GFA, DFA)

Grilled and topped with Napoli sauce, ham and cheese \$24

American cheeseburger parma (GFA, DFA)

Grilled and topped with Napoli sauce, Angus beef patty, American cheddar, American mustard, diced onions, tomato ketchup and pickles \$26

Hawaiian parma (GFA, DFA)

Grilled and topped with Napoli sauce, pineapple, ham, bacon and mozzarella \$25

Pork lovers parma (GFA, DFA)

Grilled and topped with Napoli sauce, pulled pork, bacon, ham, a pork rib, crackling, caramelized onion, BBQ sauce and mozzarella \$27

Steaks

All served with chips and salad or vegetables and topped with your choice of sauce

300g Rump (GFA, DFA)

Sourced from the Gippsland region a pasture fed steak full of flavour \$29

200g Eye Fillet (GFA, DFA)

A grass fed fillet of beef sourced from the Gippsland Region \$36

300g Wagyu porterhouse steak (MB5+) (GFA, DFA)

A premium tender grain fed Wagyu steak from Darling Downs in Queensland \$39

Sauces (GFA, DFA)

Gravy, mushroom sauce, green peppercorn sauce or garlic butter

Steak toppers

Salt and pepper squid \$5

Grilled mushrooms \$3

Caramelized onion \$2

Garlic prawns \$6

Fried egg \$3

Creamy garlic sauce \$2