

WINDMILL & CO

BAR - BISTRO

Breakfast before 11am

WINDMILL & CO BREAKFAST AVOCADO V, VEG, GFO AVAL
avocado dipped in dukkha on Turkish bread topped with sunflower kernels and pomegranate. \$19

CACAO & BERRY YOGHURT BOWL V, GFO
local Greek style yoghurt topped with honey, pomegranate, raw activated buckwheat clusters rolled in sweet cacao and coconut fusion; enriched with raw mesquite, goji, inca berries, whole nuts, seeds and seasonal freeze dried fruits. \$18.5

WINDMILL BRUNCH BURGER GFO AVALIABLE
locally sourced bacon, fried egg, melted cheese, rocket and our signature salsa verde on a toasted bun. \$18.5

Mains after 11am

KING GEORGE WHITING GFO
grilled coastal whiting topped with a creamy mushroom sauce, salsa verde and seasonal vegetables. \$22

BUTTERMILK CHICKEN BURGER
housemade fried buttermilk chicken tender with garlic aioli, tomato, onions, rocket, pickles, American style cheddar in a toasted bun with a side of chips. \$20

FRESH HERB AND QUINOA SALAD GFO, V, VEG
fresh herb, organic quinoa tossed with fire roasted capsicum, cucumber, spinach, pomegranate, toasted sunflower kernels and tahini dressing. \$16

add housemade falafel. \$7 GFO, V, VEG
add buttermilk chicken tenders. \$8 GFO

Tapas after 11am

TRIO DIPS V, VEG OPTIONS AVALIABLE
three signature dips paired with Turkish bread toasted with Mount Olive extra virgin olive oil. \$15.5

HOUSE FRIES V
house seasoned with garlic aioli. \$10

BUTTERMILK CHICKEN TENDERS GFO
succulent buttermilk chicken tenderloin served with a side of dukkah aioli. \$16.5

EGGS BENNY DUXELLE V, GFO AVALIABLE
poached eggs on mixed mushroom duxelles, sauteed spinach on toasted Turkish bread. \$19
add bacon or champagne ham. \$6

BUTTERMILK PANCAKES V
buttermilk pancakes topped with seasonal freeze dried fruits, maple syrup, vanilla ice cream and pistachio. \$16
add maple bacon. \$6.9

BACON AND EGGS GFO AVALIABLE
locally sourced bacon, 2 eggs cooked to your liking, side of our signature salsa verde and toasted Turkish bread. \$19

CLASSIC BEEF BURGER
grilled gourmet beef patties, melted American style cheddar, pickles, tomato, onions, rocket, aioli in a toasted bun with a side of chips. \$21.5

WINDMILL FALAFEL WRAP V, VEG
housemade falafels served in a toasted wrap with hummus, cucumber pickles, fire roasted red capsicum, rocket, housemade tahini dressing and a side of chips. \$20

FREEKEH AND POMEGRANATE SALAD V, VEG, GFO
nutty wholegrain freekeh with rocket, cucumber, fire roasted red capsicum, pomegranate tossed in a pomegranate vinaigrette and rice puffs. \$17.5

add housemade falafel. \$7 V, VEG, GFO
add buttermilk chicken tenders. \$8 GFO

HOUSEMADE FALAFELS V, VEG
housemade falafels served with tahini dressing. \$15.5

PAN FRIED CALAMARI GFO
spiced calamari marinated in our signature salsa verde, pan fried and topper with capers. \$16

Cocktails

MIMOSA \$13
Mandala sparkling and fresh orange juice.

BLOODY MARY \$14
Russian standard vodka, bloody mary mix, tabasco

ESPRESSO MARTINI \$18
Russian standard vodka, kahlua, espresso, hazelnut.

MARGARITA \$20
Espolon tequila, triple sec, lime juice, sugar syrup

NEGRONI \$21
Larios gin, noilly pratt, campari, orange peel

APEROL SPRITZ \$16
Bella modella prosecco, aperol, soda

OLD FASHIONED \$22
Makers Mark, simple syrup, bitters

Beer

ON TAP
(ask our friendly wait staff)

BOTTLE / CAN
(ask our friendly wait staff for selection)

CIDER
(ask our friendly wait staff for selection)

Wine

SPARKLING 150/BTL

Mandala M sparkling	Yarra Valley, VIC	\$11/\$55
Bella modella prosecco	Vento, ITA	\$13/\$65

WHITE WINE 150/250/BTL

MoMo sauvignon blanc	Malbourough, NZ	\$14/\$23/\$60
Felicette Granache	Languedoc, FRA	\$15/\$22/\$66
Maressa Pinot Gris	Morington, VIC	\$14/\$23/\$60
Parker Est ferment chard	Coonacarra, SA	\$14/\$22/\$60

ROSE

Domaine de cala	Provence, FRA	\$21/\$32/\$78
Thistledown Grenache	Barossa Valley, SA	\$10/\$15/\$38

RED WINE

MoMo pinot noir	Marlborough, NZ	\$16/\$27/\$74
Sons of Eden GSM	Barossa Valley, SA	\$16/\$24/\$64
Mr Riggs the Gaffer shiraz	McLaren Vale, SA	\$14/\$22/\$60
Parker Estate cabernt sav	Coonawarra, SA	\$14/\$22/\$62
Moss Wood Amy's	Margeret River, WA	\$21/\$35/\$80

MOJITO \$18
Bacardi, lime juice, simple syrup, mint.

COSMOPOLITAN \$18
Russian standard vodka, cointreau, cranberry juice

TOM COLLINS \$18
Larios gin, lemon juice, simple syrup, soda

LONG ISLAND ICED TEA \$23
Larios gin, Russian standard, bacardi, espolon, tequila, cointreau coke, lemon juice

DARK & STORMY \$19
Bati dark rum, ginger beer, lime

MARTINI \$20
Classic or dirty, gin or vodka, dry vermouth

Coffee / Tea

COFFEE

espresso	\$4
piccolo	\$4.2
flat white	\$4.7
latte	\$4.7
cappucino	\$4.7
long black	\$4.7
macchiato	\$4
mocha	\$4.7
chai latte	\$4.7
dirty chai	\$5.7
hot chocolate	\$4.7

Non Alcoholic

JUICES

orange	\$4.5
apple	\$4.5
pineapple	\$4.5

COLD DRINKS

milkshakes	\$6.5
iced drinks	\$6.5
thickshakes	\$7.5

Vanilla, chocolate, strawberry, mocha, coffee

TEA

english breakfast	\$4
earl grey	\$4
peppermint	\$4
green	\$4

COFFEE EXTRAS

decaf	\$0.8
extra shot	\$1
mug	\$1

happy happy soy boy / lactose free/almond milk \$1

COFFEE SYRUPS

hazelnut/vanilla/caramel	\$1
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Please order at the counter