



## THE WINDMILL CAFÉ

### ALL DAY BREAKFAST

SERVED UNTIL 1PM



#### **Breakfast Bowl...\$17.50**



Avocado tossed with rocket, Goats cheese, Local cherry tomatoes, Roasted macadamia Crumb pesto served on Sourdough.  
*(Add a poached egg \$2 or bacon \$5)*

#### **The Windmill's Bacon & Eggs...\$16**

Barritt's Bacon, two eggs cooked your way Served with toasted sourdough, blistered Tomatoes, rocket & garnished with Macadamia/ pistachio dukkah.

#### **Bacon & Egg Roll...\$13.50**

Barritt's Bacon, fried egg, onion jam, tomato Relish & spinach placed upon a toasted Brioche Bun.

#### **Full Breakfast...\$24.50**

Barritt's Bacon, pork sausages, two eggs Cooked your way, roasted mushrooms glazed in Worcestershire, sweet potato rosti, house Made Baked beans, blistered tomatoes with a Side of sourdough toast.

#### **Eggs Benedict...**

Your choice of -

***Barritt's Bacon...\$18***

***Tasmanian Smoked Salmon...\$19***

***Braised Pork Belly...\$19***

***Mushrooms, Spinach & Avocado...\$19***



All served with two poached eggs, rocket Hollandaise Sauce perched on toasted Sourdough, garnished with macadamia & Pistachio dukkah.

#### **Chicken & Waffle Benedict...\$22.50**

House made southern fried chicken served on Toasted waffles with maple bacon & topped with two poached eggs & Hollandaise Sauce, Garnished with macadamia/pistachio Dukkah.

#### **Windmill Stack...\$18.50**

Barritt's Bacon, Worcestershire glazed Mushrooms, fried halloumi & a poached egg Served on a bed of rocket and stacked upon Toasted sourdough. *(Make vegetarian by replacing bacon with avocado.)*

#### **Corn Fritter Stack...\$19.50**



Sweet corn, coriander & chili packed fritters Served with roasted tomatoes, fried halloumi & Avocado, topped with wilted spinach & a Poached egg. *(Add bacon...\$5)*

#### **Smoked Mackerel Omelette...\$18**



French rolled omelette, filled with local Smoked Mackerel, dressed with a light herb salad & finished with a smear of house made Dill aioli & macadamia/pistachio dukkah.

#### **The Windmill's Vegetarian Breakfast...\$24.50**



Two eggs cooked your way, roasted mushrooms glazed in Worcestershire sauce, Fried halloumi, house made baked beans, Sweet potato rosti with blistered tomatoes, Avocado & a side of sourdough Toast.  
*(Make vegan by replacing eggs with tofu scramble & halloumi with vegan bacon)*

**Smashed Pumpkin...\$18.50**



Roasted & smashed local jap pumpkin topped With Worcestershire glazed mushrooms, Rocket, goats' cheese, macadamia crumb Pesto & two poached eggs.

**Protein Stack...\$19.50**



Poached egg, avocado & onion jam topped with goats' cheese, served on a chickpea & Sweet potato pattie & placed on a bed of Rocket garnished with macadamia and Pistachio dukkah.

*(Add bacon \$5)*

**The Windmill's Smashed Avo...\$17.50**



Smashed avocado, roasted garlic mushrooms Served on sourdough, topped with goats' Cheese & lemon.

**Windmill's Breakfast Wrap...\$14.50**

Bacon, sausage, scrambled egg, spinach & Cheese served in a toasted wrap.

**Belgium Waffles...\$18**



Two Belgium waffles served with fresh local Strawberries, Lonnie's White chocolate crack with vanilla bean gelato and maple syrup.

**Breakfast Panna Cotta...\$19.50**

Coconut & vanilla bean panna cotta served with granola and Seasonal fruit.

*(Please note that we do not offer table service, when you are ready to order please make your way up to the counter and one of our staff will see you, thank you)*

**Dragon Fruit Bowl...\$19**



Pink pitaya smoothie blend served with Seasonal fruit, chia seeds & toasted granola with natural Greek yoghurt & a drizzle of Honey.

*(For vegan/gf option please ask)*

**Acai Bowl...\$19**



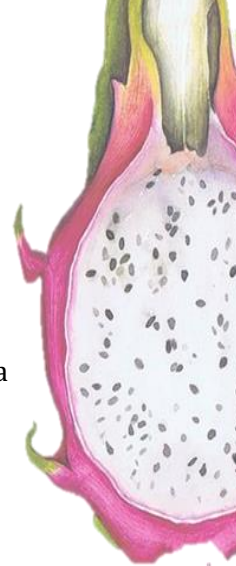
Amazonia's Acai blend full of antioxidant rich Berries, served with seasonal fruit, chia seeds & toasted granola with Greek yoghurt & a Drizzle of honey.

*(For vegan/gf option please ask)*

**Snickers Bowl...\$19**



Banana, peanut butter, cacao powder, dates Served with toasted granola, chia seeds, Vegan protein balls & crushed peanuts.





## LUNCH MENU

SERVED 11 - 1PM

### **Cauliflower & Sweet Potato Salad...\$19.50**

Curried cauliflower & Greensill's sweet Potato, roasted Chickpeas, tossed in a creamy Vegan cashew dressing with snow peas, onion Rocket and cranberries.

### **Zucchini Noodle Salad...\$18.50**

Zucchini noodles, cherry tomatoes, corn, Coriander, mint, chili & onion tossed through Spinach, rice noodles & a Thai style dressing.

### **Chimichurri Fajita Salad...\$19.50**

Mixed green salad tossed with capsicum, Onion, cherry tomatoes, avocado, sweet corn, Mushrooms & coriander in a chimichurri Dressing.

*(served with your choice of grilled prawns or Tofu)*

### **Buddha Bowl...\$18.50**

Roasted cauliflower, Greensill's sweet potato, Mushrooms, spinach, pickled beetroot & Ginger sauerkraut with a creamy vegan Cashew dressing served on a bed of brown Rice & quinoa.

### **Windmill Poke Bowl...\$18.50**

Edamame beans, pickled ginger, beetroot Sauerkraut, cucumber, carrot, radish, Shredded nori & avocado served on a bed of Rice with a Japanese style dressing.

*(Served with your choice of tofu, chicken or salmon)*

### **Fish & Chips...\$20.50**

Battered Flathead, prawn twisters, beer Battered Chips & a house salad with tartare Sauce & Lemon.

### **Southern Fried Chicken Burger...\$22**

House- made southern fried chicken with a House- made slaw, placed on a toasted Brioche bun & served with a side of beer Battered Chips.

### **Beef Burger...\$22**

House-made beef pattie with cheese, lettuce, Tomato & pickles placed upon a toasted Brioche bun with relish & aioli & served with a side of beer battered chips.

### **Sweet Potato & Chickpea Burger...\$22**

Greensill's sweet potato & chickpea pattie with vegan cheese, lettuce, tomato & pickles Placed upon a toasted bun with relish & Veganise & Served with a side of beer Battered chips.

### **Fish Burger...\$22**

Battered flathead with tartare sauce, lettuce & Tomato placed upon a toasted brioche bun Served with a side of Beer battered chips.

### **The Windmill's Bruschetta...18.50**

Tomato, avocado, cucumber & onion with a Balsamic glaze served on toasted sourdough.

### **The Windmill's Grilled Cheese...\$12.50**

Mozzarella, cheddar, parmesan & goats Cheese melted inside sourdough.



**Cup/Mug**

**Cappuccino...\$4.20/\$4.70**

**Flat White.....\$4.20/\$4.70**

**Latte.....\$4.20/\$4.70**

**Mocha.....\$4.40/\$4.90**

**Macchiato.....\$3.80**

**Long Black.....\$3.80/\$4.30**

**Piccolo.....\$3.80**

**Affogato.....\$6.50**

**Almond, Macadamia, Coconut, Soy &  
Zymil milk - 50c**

**Syrups//Caramel/ Hazelnut/Vanilla - 50c**