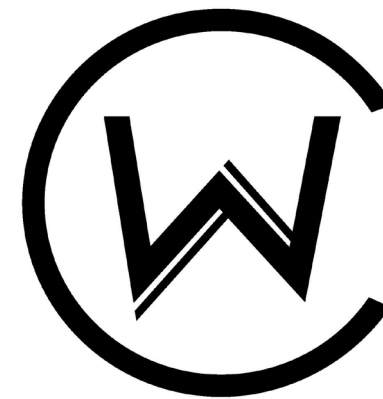


The Old Windmill is a heritage-listed tower located in Brisbane, Queensland, Australia. It was built in 1828 during colonial times by convicts for grinding grains, such as wheat and maize.

Like days of old in rich pioneer heritage we source ingredients and wines from local suppliers. We change our menu seasonally so we can keep produce as fresh and rich as possible.



WINDMILL & CO

## BREAKFAST

till 11am

### BREAKFAST AVOCADO V, VEG, GFO

avocado dipped in dukkha on Turkish bread, beetroot hummus topped with sunflower kernels and pomegranate. \$19

### BACON AND EGGS GFO

locally sourced bacon, 2 eggs cooked to your liking, a side of our signature chunky pumpkin pesto, and toasted Turkish bread. \$19.5

### YOGHURT AND MUESLI BOWL V

local Greek-style yogurt topped with honey, pomegranate, raw activated buckwheat clusters rolled in goji, oats enriched with coconut and sunflower kernels, finished with seasonal freeze dried fruits. \$18.5

### EGGS BENNY V, GFO

poached eggs, hollandaise and spinach on toasted Turkish bread. \$18

**add bacon, ham or mushroom. \$6**

### WINDMILL BRUNCH BURGER GFO

locally sourced bacon, fried egg, melted cheese, rocket, and chunky pumpkin pesto on a toasted bun. \$18.5

### BUTTERMILK PANCAKES V

Buttermilk pancakes topped with seasonal freeze-dried fruits, maple syrup, whipped cream, and pistachio. \$18

## ADD ONS

|                           |       |                     |     |
|---------------------------|-------|---------------------|-----|
| free range eggs (2)       | \$6   | champagne ham (2)   | \$6 |
| half avocado              | \$4   | grilled mushrooms   | \$6 |
| gluten free bread         | \$1.5 | spinach             | \$4 |
| side salad                | \$5   | aioli / hollandaise | \$2 |
| hash brown                | \$4   | maple syrup / honey | \$1 |
| locally sourced bacon (2) | \$6   |                     |     |

**GFO** Gluten free Option available | **V** Vegetarian option  
**VEG** Vegan option

15% surcharge applies on public holidays |  
1.35% merchant fee applies to all EFTPOS transactions

JOIN THE CONVERSATION  
@windmillandco



## Mains

from 11am

### KING GEORGE WHITING GFO

grilled coastal Whiting topped with velvety hollandaise, chives, chunky pumpkin pesto with seasonal vegetables. \$25

### CLASSIC CHEESE BURGER GFO

grilled gourmet beef patty, melted cheese, pickles, tomato, onions, rocket, aioli in a toasted bun with a side of chips. \$22

**add bacon. \$3**

**add extra patty. \$6**

**add fried egg. \$3**

### FREEKEH AND POMEGRANATE SALAD V, VEG

nutty wholegrain freekeh with chickpeas, rocket, cucumber, fire-roasted red capsicum, and pomegranate tossed in a pomegranate vinaigrette. \$17.5

**add falafel. \$7 V, VEG**

**add buttermilk chicken. \$8**

**add mussels with escabeche sauce. \$10**

### BUTTERMILK CHICKEN BURGER GFO

house made fried buttermilk chicken tender with aioli, tomato, onions, rocket, pickle, and melted cheese in a toasted bun with a side of chips. \$21.5

### FALAFEL WRAP V, VEG

falafels served in a toasted wrap with beetroot hummus, cucumber pickles, fire-roasted red capsicum, rocket, house made tahini dressing, and a side of chips. \$21

### FRESH HERB AND QUINOA SALAD GFO, V, VEG

fresh herbs, organic quinoa tossed with fire-roasted capsicum, cucumber, spinach, pomegranate, toasted sunflower kernels, and tahini dressing. \$17.5

**add falafel. \$7 V, VEG**

**add buttermilk chicken. \$8**

**add mussels with escabeche sauce. \$10**

## Tapas

from 11am

### TRIO DIPS V, VEG OPTIONS AVAILABLE

beetroot hummus, olive tapenade, chunky pumpkin pesto with toasted Turkish Bread. \$15

### HOUSE FRIES V

house-seasoned fries served with a side of dukkha aioli. \$11.5

### BUTTERMILK CHICKEN TENDERS GFO

succulent buttermilk chicken tenderloin served with a side of dukkha aioli. \$18

### GARLIC BREAD V

toasted with garlic, soft butter, and fresh parsley. \$11.5

**add cheese. \$3**

### FALAFELS V, VEG

falafels served with beetroot hummus and tahini dressing. \$16.5

### SALT AND PEPPER CALAMARI

deep-fried calamari dusted with coconut powder and paprika powder, served with dukkha aioli. \$17

### PUMPKIN AND GOAT CHEESE ARANCINI BALLS V

served with beetroot hummus. \$17.5

### APPLE PIE BITES V

apple pie bites with cinnamon sugar, whipped cream, and caramel sauce. \$15

