



SUNDAY 12<sup>TH</sup> MAY 2024  
Adult \$175 | Child \$75 (up to 12 yrs)

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5 COURSE MENU

Includes a gift for the Mothers and  
a complimentary glass of sparkling on arrival.



Please make your selection for Entrée, Main and Dessert

## *Amuse-Bouche*

Lamb Croquette  
Onion Marmalade | Jus

## *Entrée*

Truffled Goats Curd Roulade  
Herb Sponge | Piccalilli | Roquette

Rock Lobster Soufflé (D)  
Bisque | Fennel | Heidi Gruyère Cheese Wafer

Pork Belly (N,LG)  
Celery | Apple | Celeriac | Walnut

## *Main Course*

Cape Grim Eye Fillet (LG, D)  
Green Beans | Onions | Potato Gratin | Diane Sauce | Garlic

Market Fish (D)  
Butternut Pumpkin | Risotto | Herbs | Lemon Sauce

Chicken Breast & Maryland (LG)  
Root Vegetables | Potato | Coq au Vin Sauce

## *Dessert*

Mousse au Chocolate (N, D)  
Preserved Cherries | Hazelnut

Huon Apple (D)  
Rhubarb | Cider Cake | Butterscotch

Trio of Tasmanian Cheese (N, D)  
Apple | Muscatel Grapes | Lavosh | Walnut Bread

## *To Finish*

Point's Signature Mocha Parfait Cup (LG, D)  
Freshly Brewed Tea or Coffee

Our menus contain many food allergens and intolerances. All food items are prepared in the same kitchen, handling ingredients made from wheat, cereals containing gluten, milk, tree nuts, peanuts, crustaceans, fish, sesame seeds, eggs, soybeans and lupins. Whilst all reasonable efforts are taken to accommodate individual guest dietary needs, we cannot guarantee our food will be 100% allergen free. Selected dishes can be prepared without the addition of wheat, gluten or dairy, however, we cannot guarantee traces will not remain. Please do not hesitate to alert our staff with any specific dietary requirements.

LG - Low Gluten, D - Contains Dairy, N - Contains Nuts