



Welcome to the Point Revolving Restaurant

Our French-inspired menu weaves some of Tasmania's finest ingredients into an unforgettable dining experience. Our Chefs' focus on traditional French Technique in the kitchen & our tableside flambé infuses unique flavours, while creating a memorable spectacle.

We look forward to sharing the evening with you!

Bon Appétit!

FRESHLY SHUCKED OYSTERS 5 each  
 LOCALLY SOURCED, HOBART & SURROUNDS, TASMANIA  
 Natural, lemon (NF, LG, DF)  
 Kilpatrick, smoked bacon (NF, LG, DF)  
 Bloody Mary sorbet, vodka, Thai basil (NF, LG, DF)  
 Tempura oysters, black garlic aioli, bonito flakes (NF, DF)

## SOUFFLÉ

Double-Baked Tasmanian Rock Lobster 28  
 Heidi Farm Gruyère cheese, bisque, fennel, cheese wafer (NF)

## ENTRÉE

Hiramasa Kingfish Sashimi 25  
 Tapioca, cucumber, avocado, daikon, ponzu dressing, sesame, finger limes (LG, NF, DF)

Searched Tasmanian Scallops in Half Shell 27  
 Jerusalem artichokes, truffled goat's curd macadamia nuts, dukkah seasoning, chives

Point Duck Liver Parfait 23  
 Cipollini onion jam, blueberries, Sauterne gel, house-made brioche, whipped duck fat (NF)

Braised Scottsdale Pork Belly 25  
 Spiced barley salad, carrot, celery, Granny Smith apple, walnuts, honey-balsamic dressing

## FLAMBÉ MAIN COURSE

Flambé Prawns 59  
 Cooked at your table with Pernod & red curry sauce, rice pilaf, pineapple salsa, puffed rice (NF, LG, DF)

Eye Fillet Steak 'Diane' 72  
 Cooked at your table with Cognac, mushrooms, garlic, jus, cream. Served with a side of green beans & speck, Dauphine potatoes (NF)

## MAIN COURSE

Tasmanian Wild Caught Market Fish 51  
 Carnaroli rice risotto, butternut pumpkin, fish velouté, fennel, pumpkin seeds, parmesan chip (NF)

Nichols 'EFR' Chicken 46  
 Pan-fried breast & confit leg, sweet corn, chat potatoes, leek, tomato, red onion, chicken jus (NF, LG)

Cape Grim Sirloin (MB4+) 62.5  
 Potato gratin, carrot, onion, herb butter, bone marrow jus Served with side salad of mixed leaves, croûtons, walnut-balsamic dressing

Tasmanian Lamb Rump & Braised Neck 56  
 Cauliflower, sweet potato, snow peas, almonds, herb salsa verde, dukkah seasoning (LG)

Tasmanian Black Truffle - Winter Supplement  
 To enhance any Entrée or Main dish, add some fresh truffles  
 Supplier: 'Tasmanian Truffles'  
 Please nominate quantity - \$7.5 per gram

## SIDES

Paris Mash, brown butter, parsley (NF, LG, V) 11

Locally Sourced, Seasonal Mixed Fresh Green Vegetables 12  
 Oyster sauce butter, puffed wild rice & pickled mild red chili

Assorted Lettuce, radish, pickled shallots, croûtons, honey balsamic vinaigrette (V) 8.5

Fries, black truffle salt, parmesan (NF, LG, V) 10

Caramelised Beetroot, Meander Valley feta cheese, Sherry vinegar, pumpkin seeds, roquette (NF, LG, V) 10

## VEGETARIAN MENU

### ENTRÉE

Jerusalem Artichoke, salt-roasted & purée 23  
 Truffled goat's curd, macadamia nuts, dukkah seasoning, herbs (V)

Marinated & Pan-fried Halloumi 23  
 Spiced barley salad, carrot, celery, walnut, leaves, Granny Smith apple, honey-balsamic dressing (V)

### MAIN

Carnaroli Risotto 40  
 Variations of beetroot, fennel, orange segments, almonds, roquette, feta cheese (LG, V)

Silken Tofu Spring Roll 39  
 Edamame beans, Asian mushrooms, ponzu, coriander, rice crisp (NF, V)

House-made Potato Gnocchi with Winter Truffle 44  
 Caramelised potato foam, confit cherry tomatoes, zucchini, asparagus, garlic flowers (V, NF)

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, V - Vegetarian, Vegan, DF - free from dairy, NF - no added nuts