



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 FROM 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)

Isle & Sky Tasmanian Organic Chicken 47.5
 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)

SIDES

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

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

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
 Textures of butternut pumpkin, 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 44
 Caramelised potato foam, zucchini, confit cherry tomatoes, asparagus, onion, garlic chives, black truffle (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