



## GROUP MENU

For Groups of 12 - 40 people

### Entrée, Main Course & Dessert

**\$110**

Glass of Sparkling Wine  
&  
Tea or Coffee included

*Add Cheese - 30gm / \$14 - each additional cheese \$7.5*

*\*Please note: Due to seasonal availability, this menu is subject to change without notice*

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



## Amuse Bouche

An Appetiser from our Chef's Kitchen

### Entrée

Pacific Oysters Natural *(LG, NF, DF)*

4 oysters served with lemon

Point Duck Liver Parfait *(NF)*

Cipollini onion jam, blueberries, Sauterne gel, house-made brioche, whipped duck fat

Seared Tasmanian Scallops in Half Shell

Jerusalem artichokes, truffled goat's curd, macadamia nut, dukkah seasoning, chives

House-made Falafel *(V)*

Assorted seasonal vegetables, caramelised onion,  
house-made pickles, herb salsa verde, micro herbs

### Main

Tasmanian Wild Caught Market Fish *(NF)*

Pan-fried, carnaroli rice risotto, butternut pumpkin, fish velouté,  
fennel, pumpkin seeds, parmesan chip

Tasmanian Lamb Rump & Braised Neck *(LG)*

Cauliflower, sweet potato, snow peas, almonds, herb salsa verde, dukkah seasoning

Cape Grim Braised Short Rib MB4 *(LG, NF)*

48hr braised in red wine jus, potato gratin, carrot, onion, red kale, bone marrow jus

House-made Potato Gnocchi *(V, NF)*

Caramelised potato foam, confit cherry tomatoes, zucchini, asparagus,  
onion, garlic chives, black truffle

### Dessert

Berry Pavlova *(LG, V, NF)*

Fresh seasonal berries, Chantilly cream, yuzu-lemon curd, mint,  
butterscotch ice cream, Grand Marnier

Cold-set Valrhona Chocolate Tart *(V)*

Coconut, cherry, buckwheat pastry, condensed milk ice cream, cocoa nibs

Apple & Walnut Bombe Alaska *(LG, V)*

Apple textures, walnut brittle, soft meringue, Brandy

### To Finish

Freshly Brewed Tea or Coffee

Point's Signature Mocha Parfait Cups *(LG)*

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