



GROUP MENU

For Groups of 12 - 40 people

Entrée, Main Course & Dessert

\$115

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*

NB: 15% surcharge applies to all food items on Public Holidays.

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)*

5 oysters served with lemon

Point Duck Liver Parfait *(NF)*

House-made pickles, sweet wine gel, whipped duck fat, traditional brioche baked in-house

Double-baked Tasmanian Rock Lobster Soufflé *(NF)*

Heidi Farm Gruyère cheese, bisque, fennel, cheese wafer

Jerusalem Artichoke, Salt-roasted & Purée *(V)*

Truffled goat's curd, macadamia nuts, dukkah seasoning, herbs

Main

Tasmanian Wild Caught Market Fish *(NF)*

Risotto, pumpkin, fish velouté, fennel, pumpkin seeds, parmesan chip

Tasmanian Sous-vide Lamb Rump & Braised Neck *(LG)*

Beetroot, white polenta, snow peas, garlic & mint yoghurt, sumac

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

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

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

Caramelised potato foam, zucchini, cherry tomatoes, asparagus, onion, preserved black truffle

Dessert

Berry Pavlova *(LG, V, NF)*

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

Raspberry & White Chocolate Bombe Alaska *(LG, NF, V)*

Meringue, yuzu-lemon curd, puffed rice crumb, elderflower, Vodka

Coal River Farm Cheese Selection: Triple Cream Brie & Farm Blue *(V)*

Huonville apple, muscatel grapes, nuts, walnut bread, fennel seed lavosh

To Finish

Freshly Brewed Tea or Coffee

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

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