



## **GROUP MENU**

12 - 40 Guests

Three courses \$115

Glass of Sparkling Wine &  
Tea or Coffee included

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

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

*\*Please note: Due to seasonal availability, this menu is subject to change*



## Entrée

Pacific Oysters Natural (LG,DF,NF)

5 oysters served with lemon

Hiramasa Kingfish Sashimi (LG,DF,NF)

Tapioca, cucumber, daikon, radish, ponzu dressing, sesame, finger lime

Double-baked Tasmanian Rock Lobster Soufflé (NF)

Heidi Farm Gruyère cheese, bisque, fennel, cheese wafer

Marinated Pan Fried Halloumi (LGO,V,NUT,NFO)

Beetroot, cos lettuce, apple, focaccia, walnut, shallots, mint, balsamic dressing

## Main

Wild Caught Market Fish (LGO,DFO,NF)

Quinoa salad, butternut pumpkin, grilled fennel, pepitas, fish velouté

Tasmanian Sous-vide Lamb Rump & Braised Neck (LG,NUT,NFO)

Cauliflower, falafel, snow peas, yoghurt, sumac, dried grapes, pine nuts

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

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

Canaroli Rice Risotto (LG,NUT,NFO)

Tasmanian mushrooms, onion, garlic, marsala, roquette, parmesan, almond, herbs

## Dessert

Huon Apple (LGO,V,NUT,NFO)

Apple, rhubarb, cider cake, gel, walnut brittle, vanilla ice cream

Baked Alaska (LG,V,NF)

Meringue, passionfruit sorbet, mascarpone parfait, amaretto, rice crisp

Coal River Farm Cheese Selection: Triple Cream Brie & Farm Blue (V,NUT,NFO)

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

## To Finish

Freshly Brewed Tea or Coffee

Point's Signature Mocha Parfait Cups (LG)

**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 – dairy free, DFO - dairy free option, NF - nut free, NFO - nut free option