



Welcome to the Point Revolving Restaurant!

Our French-inspired menu weaves some of Tasmania's finest ingredients into an unforgettable dining experience, with Chef Toby's main focus on traditional French Technique in the kitchen.

Please indulge in our tableside flambé cuisine, infusing unique flavours & prepared by our well-trained front of house staff. These skills have been a part of Point Revolving Restaurant ambience for almost 50 years. We look forward to sharing this special evening with you! Bon Appétit!

FRESHLY SHUCKED OYSTERS

Natural, lemon (LG,DF,NF)	5.50
Kilpatrick, smoked bacon (LG,DF,NF)	6
Bloody Mary Sorbet, Vodka, Thai basil (LG,DF,NF)	6

ENTRÉE

Double-baked Tasmanian Rock Lobster Soufflé	31
Heidi Farm Gruyere cheese, bisque, fennel, cheese wafer (NF)	
Hiramasa Kingfish Sashimi	28
Tapioca, cucumber, daikon, radish, ponzu dressing, sesame, finger lime (LG,DF,NF)	
Duck Liver Parfait Á La Point	26
Cipollini onion jam, blueberry, sauterne gel, roquette, whipped duck fat traditional brioche baked in-house (LGO,NF)	
Master Stock Braised Scottsdale Pork Belly	27.5
Soba noodle, fermented red cabbage slaw, carrot, bok choy, coriander, crackling (LG,DF,NF)	
Marinated & Pan-fried Halloumi	25
Beetroot, cos lettuce, apple, focaccia, walnut, shallots, mint, balsamic dressing (LGO,V,NUT,NFO)	
Chef's Vegetarian Special	25.5
An ever changing combination of fresh local ingredients (V, Vegan Option available)	

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



FLAMBÉ MAIN COURSE

Flambé Prawns 70

Cooked at your table with Pernod & red curry sauce.

Served with rice pilaf, pineapple salsa, puffed rice (LG,DF,NF)

Eye Fillet Steak 'Diane' 78

Cooked at your table with Cognac, mushrooms, garlic, jus & cream.

Served with a side of green beans & speck, Dauphine potatoes (LGO,DFO,NF)

MAIN COURSE

Cape Grim Sirloin (MB4+) 76

Local mixed mushrooms, onion, garlic, Marsala, café de Paris butter (LG,DFO,NF)

Wild Caught Market Fish 57

Quinoa salad, butternut pumpkin, grilled fennel, pepitas, fish velouté (LGO,DFO,NF)

Twice Cooked Duck Breast & Confit Leg 59

Winter vegetables, potatoes, caramelised chestnuts, red wine jus, parsley (LG,DFO,NUTS,NFO)

Tasmanian Sous-vide Lamb Rump & Braised Neck 60.5

Cauliflower, falafel, snow peas, yoghurt, sumac, dried grapes, pine nuts (LG,DFO,NUT,NFO)

Canaroli Rice Risotto 46

Tasmanian mushrooms, onion, garlic, marsala, roquette, parmesan, almond, herbs (LG,NUT,NFO)

Chef's Vegetarian Special 47

An ever-changing combination of fresh local ingredients (V, Vegan Option available)

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SIDES

Paris Mash, brown butter, parsley (LG,V,NF)	12
Seasonal mixed fresh green vegetables, oyster sauce butter, puffed wild rice & pickled mild red chili (LGO,DFO)	13
Locally Grown Mixed Leaves, cherry tomato, cucumber, pickled shallots, croûton, house dressing (LGO,DF,NF)	10
Caramelised Beetroot, Meander Valley feta cheese, sherry vinegar, pumpkin seeds, rocket (LG,V,DFO,NF)	12.5
Fries, truffled salt, parmesan cheese (LG,V,DFO,NF)	12

DESSERT

Crêpes Suzettes, <i>cooked at your table with Grand Marnier</i>	29
Burnt orange ice cream, butter crumble (LGO,V,NF)	
Baked Alaska	19
Meringue, passionfruit sorbet, mascarpone parfait, amaretto, rice crisp (LG,V,NF)	
Spiced Crème Brûlée	19
Red wine poached pear, milk crumble, whisky cream, butterscotch caramel (LGO,V,NF)	
Cold-set Valrhona Chocolate Tart	19
Coconut, preserved cherry, buckwheat pastry, coconut sorbet (V)	
Huon Apple	19
Apple, rhubarb, cider cake, gel, walnut brittle, vanilla ice cream (LGO,V,NUTS)	

CHEESE

30gm | 15 - each additional cheese 8

Served with muscatel grapes, Huonville apple, walnut bread, lavosh (LGO,V,NUT,NFO)

Choose from our selection of Tasmanian Cheese

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