



NYE

MENU

\$330pp

AMUSE-BOUCHE

Prawn Salad

Cucumber, yoghurt labneh, lobster gel, puffed wild rice, garlic chives (LG, NF, DFO)

1ST ENTRÉE

Braised Scottsdale Pork Belly

Cos lettuce, heirloom tomatoes, celery, shallots, crackling, focaccia, house dressing (LGO, NF, DF)

2ND ENTRÉE

Locally caught Fish from Hobart Harbour

Stone fruit, fennel, grapefruit, quinoa wafer, pea shoots, pine nuts, Pernod sauce (LGO, NUTS, NFO, DFO)

MAIN COURSE

68hr Braised Cape Grim "MB4" Short Rib

Summer greens, potato gratin, Dianne sauce, onion, garlic, parsley, brandy (LG, NF, DFO)

PALATE CLEANSER

Mixed Berry Sorbet with Meringue (LG, NF, DF, V)

DESSERT

Deconstructed Black Forest Cake

Fresh Tasmanian cherries and Valrhona chocolate (LGO, NF, DF, V)

TO FINISH

The Point's Signature Coffee Chocolate Parfait Cup (LG, NF, V)

Freshly brewed Coffee or Tea

LG - Low Gluten, LGO - Low gluten option, V - Vegetarian, VO - Vegetarian option, DF - Free from dairy, DFO - Dairy free option, NUTS - Nuts included

Menu subject to change

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.



WREST POINT