



Welcome

Carefully selecting the finest local ingredients available to us,
our skilled chefs have composed a menu
that proudly highlights the essence of Tasmania.

As you take your seat, we warmly extend an invitation
to savour the artistry of our tableside flambé dishes,
a cherished tradition that has graced
The Point Revolving Restaurant for half a century.

Bon Appétit.

LG-Low Gluten, D- Contains Dairy, V-Vegetarian, N-Contains Nuts

All food items are prepared in the same kitchen.

Whilst all reasonable efforts are taken to accommodate individual guest's dietary needs, we cannot guarantee our food will be 100% allergen-free.

Selected dishes can be prepared without the addition of known allergens and intolerances, however, we cannot guarantee traces will not remain.

Please alert our staff with any specific dietary requirements.

Please be advised that a 15% surcharge applies to food items on Public Holidays

Freshly Shucked Oysters

Natural Lemon <i>LG</i>	5.5
Kilpatrick Smoked Bacon <i>LG</i>	6
Bloody Mary Sorbet Vodka Thai basil <i>LG</i>	6

Entree

Rock Lobster Soufflé <i>D</i>	
Bisque Fennel Heidi Gruyère Cheese Wafer	31
Hiramasa Kingfish Sashimi <i>LG</i>	
Tapioca Daikon Ponzu Sesame	28
Duck Liver Parfait <i>D</i>	
Onion Jam Blueberry Sauterne Gel Brioche	26
Pork Belly	
Red Cabbage Bok Choy Soba Noodle Crackling Sesame	27
Halloumi <i>N,D,V</i>	
Beetroot Lettuce Walnut Balsamic Focaccia	25

Main Course

Cape Grim Sirloin MB4+ <i>D</i>	
Mushrooms Marsala Café De Paris Butter Onion	76
Market Fish <i>D</i>	
Quinoa Pumpkin Fennel Fish Velouté	57
Duck Breast & Leg <i>LG,D,N</i>	
Root Vegetables Potato Chestnuts Jus Orange	59
Lamb Rump & Neck <i>LG,D,N</i>	
Cauliflower Falafel Yoghurt Sumac Pine Nuts	60.5
Risotto <i>LG,D,N</i>	
Mushrooms Marsala Parmesan Almond Herb Salsa	46

Sides

Paris Mash <i>LG,D,V</i>	12
Green Vegetables <i>D</i>	
Oyster Sauce Wild Rice Red Chili	13
Mixed Leaves <i>V</i>	
Cherry Tomato Cucumber Shallots Crouton	10
Beetroot <i>LG,D,V</i>	
Feta Seeds Sherry Vinegar Roquette	12.5
Fries <i>LG,D,V</i>	
Truffled Salt Parmesan	12

Point Signatures
Cooked at your table

Flambé Prawns <i>LG</i>	
Pernod Red Curry Sauce Rice Pilaf Pineapple Salsa	70
Steak Diane <i>D</i>	
Eye Fillet Medallions Cognac Mushrooms Beans Speck Dauphine Potato	78
Additional Medallion	16

Dessert

Baked Alaska <i>LG,D,N,V</i>	
Meringue Passionfruit Mascarpone Amaretto Rice Crisp	19
Spiced Crème Brûlée <i>D,V</i>	
Summer Berries Milk Crumble Lemon Meringue	19
Chocolate Tart <i>N,V</i>	
Coconut Cherry Buckwheat Pastry Hazelnut	19
Pistachio Gateaux <i>D,V,N</i>	
Strawberry Vanilla Ice Cream Pistachio Financier	19
Trio of Tasmanian Cheese <i>D,N,V</i>	
Muscatel Grapes Apple Walnut Bread Lavosh	28

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Crêpes Suzettes <i>D,V</i>	
Grand Marnier Orange Ice Cream Butter Crumble	29