

Group Menu
Three courses 115

Entrée

5 Pacific Oysters *LG*
Natural | Lemon

Hiramasa Kingfish Sashimi *LG*
Tapioca | Daikon | Ponzu | Sesame

Rock Lobster Soufflé *D*
Heidi Farm Gruyère | Bisque | Fennel | Cheese Wafer

Main

Market Fish *D*
Quinoa | Pumpkin | Fennel | Fish Velouté

Lamb Rump & Neck *LG,D,N*
Cauliflower | Falafel | Yoghurt | Sumac | Pine Nuts

Cape Grim Short Rib MB4 *D*
48hr Braised | Potato | Carrot | Onion | Bone Marrow Jus

Dessert

Pistachio Gateaux *D,N,V*
Strawberry | Vanilla Ice Cream | Pistachio | Financier

Baked Alaska *LG,D,N,V*
Meringue | Passionfruit | Mascarpone | Amaretto | Rice Crisp

Tasmanian Cheese *D,N,V*
Muscatel Grapes | Apple | Walnut Bread | Lavosh

To Finish

Freshly Brewed Coffee or Tea
Point's Signature Mocha Parfait Cups *LG,D*

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

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.