

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 table side flambée dishes,
a cherished tradition that has graced
The Point Revolving Restaurant for half a century.

Bon Appétit.

Point Signatures

Cooked at your table

Flambée Prawns *LG*

Pernod | Red Curry Sauce | Rice Pilaf | Pineapple Salsa 72

Steak Diane *LG, D*

Eye Fillet Medallions | Cognac | Mushrooms | Beans | Speck | Fondant Potato 81.5

Additional Medallion 16

Crêpes Suzettes *D, V*

Grand Marnier | Orange Ice Cream | Butter Crumble 29.5

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 on Public Holidays.

Freshly Shucked Oysters

Natural Lemon <i>LG</i>	6
Kilpatrick Smoked Bacon Tomato Tabasco <i>LG</i>	6.5
Asian White Soy Yuzu Pearl Fried Ginger	6.5

Entree

Twice Baked Gruyère Soufflé <i>D, N, V</i>	
Onion Soubise Watercress Walnut Parmesan	28
Tuna Crudo <i>LG</i>	
Cauliflower Ginger Pickled Apple Radish	31
Chicken Liver Pâté <i>D</i>	
Cornichon Brioche Currants Rocket Shallots	27
Grilled Lamb Skewer <i>LG</i>	
Lamb Rump Sauce Vierge Herbs	11
Hand Cut Beef Tartare <i>D</i>	
Hollandaise Parsley Focaccia Croûton	28/54
Burrata <i>D, V</i>	
Asparagus Broad Bean Salsa Verde Grilled Bread	28
Beetroot <i>LG, D, V, N</i>	
Goats Curd Parsley Smoked Almonds Balsamic Dressing	24
Rannoch Farm Quail <i>D, N</i>	
Charred Spring Onion Honey Orange Glaze Dukkha	29

Main

Market Fish <i>D, LG</i>	
Asparagus Spinach Yuzu Beurre Blanc Garden Herbs	61
Sous Vide Lamb Rump <i>LG, D</i>	
Piperade Grilled Broccolini Black Olives Mint Pan Jus	57
Twice-cooked Duck Breast <i>LG, D</i>	
Puy Lentils Witlof Currant Rosemary Jus	59
Pork Belly <i>LG, D</i>	
Smoked Potato Foam Roasted Apple Mustard Jus	51
Braised Short Rib <i>D</i>	
Pomme Purée Mushroom Dutch Carrot Bone Marrow Jus	59

Sides

Potato Gratin <i>D, V</i> Cream Shallot Cheese	15
Rocket Salad <i>V, N</i> Pear Parmesan Walnut Caramelized Apple Balsamic	15
Fries <i>LG, D, V</i> Truffled Butter Parmesan	14
Dutch Baby Carrots <i>LG, D</i> Buttermilk Dressing Capers Pea Tendrils	15
Paris Mash <i>LG, D, V</i> Cream Butter Chives	14

THE
POINT
REVOLVING RESTAURANT

Dessert

Eaton Mess <i>D, V</i> Mascarpone Meringue Mixed Berries Lemon Sorbet	19
Chocolate Hazelnut Tart <i>D, N, V</i> Orange Hazelnut Blood Orange Sorbet	19
Mille-Feuilles <i>D, V</i> Mascarpone Cream Pâtissière Seasonal Fruit	19
Coffee Tiramisu <i>D, N</i> Crèmeux Chocolate Soil	19
Tasmanian Cheese <i>D, V, N</i> Muscatel Grapes Apple Walnut Bread Lavosh	22.5