

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, A	
Pernod Red Curry Sauce Rice Pilaf Pineapple Salsa	72
Steak Diane LG, D	
Eye Fillet Medallions Cognac Mushrooms Beans Speck Fondant Potato	82
Additional Medallion	16
Crêpes Suzettes D, V	
Grand Marnier Orange Ice Cream Butter Crumble	31

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

Seafood – A - Australian I - Imported M - Mixed Origin

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, A</i>	6
Kilpatrick Smoked Bacon Tomato <i>LG, A</i>	6.5
Citrus Cured Fennel Olive Oil Yuzu <i>LG, A</i>	6.5
Mignonette Shallot Vermouth Vinegar Cracked Pepper <i>LG, A</i>	6.5

Entree

Twice Baked Gruyère Soufflé <i>D, V</i>	
Leek Fondue Herb Oil Parmesan	28
Tuna Crudo <i>LG, N, M</i>	
Cauliflower Orange Fennel Green Olive Almond Oil	31
Chicken Liver Pâté <i>D</i>	
Pickled Grape Brioche Currants Cos	27
Grilled Lamb Skewers <i>LG, D, M</i>	
Lamb Rump Fried Rosemary Anchovy Butter	28
Hand Cut Beef Tartare	
Shallot Caper Dijon Egg Yolk Crouton	28/54
Burrata <i>D, V, N</i>	
Heirloom Tomato Salsa Verde Grilled Bread Balsamic	28
Beetroot <i>LG, D, V, N</i>	
Goats Curd Orange Pistachio Balsamic Dressing	24
Rannoch Farm Quail <i>LG, D, N</i>	
Grape Marsala Pumpkin Dukkha	31

Main

Market Fish <i>LG, D, A</i>	
Fennel Saffron Tomato Coulis	64
Grilled Lamb Rump <i>LG, D</i>	
Ratatouille Garlic Spinach Rosemary Jus	58
Confit Duck Leg <i>LG</i>	
Braised Red Cabbage Raisin Spiced Jus	55
Pork Belly <i>LG</i>	
White Bean Cassoulet Chorizo Espelette Pepper	52
Braised Short Rib <i>LG, D</i>	
Celery Root Pomme Purée Charred Onion Red Wine Jus	59

Sides

Potato Gratin <i>LG, D, V</i>	
Cream Shallot Cheese	18
Rocket Salad <i>LG, D, V, N</i>	
Pear Parmesan Caramelized Apple Balsamic Walnut	17
Fries <i>LG, D, V</i>	
Sea Salt Confit Garlic Aioli	16
Pan Seared Green Beans <i>LG, D, N</i>	
Smoked Almonds Burnt Butter Soft Herbs	18
Paris Mash <i>LG, D, V</i>	
Cream Butter Chives	18

THE
POINT
REVOLVING RESTAURANT

Dessert

Crêpes Suzettes <i>D, V</i>	
Grand Marnier Orange Ice Cream Butter Crumble	31
Crème Fraîche Panna Cotta <i>LG, D, V, N</i>	
Hazelnut Praline Berries Candied Fennel	22
Chocolate Tart <i>D, V, N</i>	
Sea Salt Olive Oil Blood Orange Sorbet	24
Mille-Feuilles <i>D, V</i>	
Mascarpone Cream Pâtissière Seasonal Fruit	22
Amaretto Coffee Semifreddo <i>D, V, N</i>	
Chocolate Soil Candied Almond Crèmeux	24
Tasmanian Cheese <i>D, V, N</i>	
Honeycomb Apple Walnut Bread Fennel Seed Lavosh	38