

Group Menu

Entrée

Five Oysters *LG, A*

Shallot | Vermouth Vinegar | Cracked Pepper

Burrata *D, V*

Heirloom Tomato | Salsa Verde | Grilled Bread | Balsamic

Twice Baked Gruyere Soufflé *D, V*

Leek Fondue | Herb Oil | Parmesan

Main

Market Fish *LG, D, A*

Fennel | Saffron | Tomato Coulis

Confit Duck Leg *LG*

Braised Red Cabbage | Raisin | Spiced Jus

Braised Short Rib *LG, D*

Celery Root Pomme Puree | Charred Onion | Red Wine Jus

Dessert

Chocolate Tart *D, V, N*

Sea Salt | Olive Oil | Blood Orange Sorbet

Crème Fraîche Panna Cotta *LG, D, V, N*

Hazelnut Praline | Berries | Candied Fennel

Tasmanian Cheese *D, V, N*

Honeycomb | Apple | Walnut Bread | Lavosh

To Finish

Freshly Brewed Coffee or Tea

Point's Signature Mocha Parfait Cups *LG, D, V*

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.