



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.

Main Dining Menu

Table d'Hôte Menu

Young Diners Menu

Please be advised that a 10% Sunday surcharge and 15% public holiday surcharge apply.
Subject to change – indicative only.

LG (Low Gluten), **V** (Vegetarian), **VG** (Vegan), **D** (Contains Dairy),
N (Contain Nuts), **S** (Contains Shellfish)
Seafood: **A** (Australian) **M** (Mixed Origin), **I** (Imported)

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.

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MAIN DINING MENU

THE POINT SIGNATURES

Cooked at your table

Flambée Prawns

Pernod | Red Curry Sauce | Rice Pilaf | Pineapple Salsa (LG, A)
*Vegetarian Option Available

Entrée 39 Main 76
58

Steak Diane

Eye Fillet Medallions | Cognac | Mushrooms | Paris Mash | Broccolini
Additional Medallion

89
21

Crêpes Suzette

Grand Marnier | Orange Ice Cream | Butter Crumble (D, V)

34

MAISON DE LA MER

Tasmanian Pacific Oysters (LG, A)

Natural 7 each

Vermouth Mignonette 7 each

Ponzu Dressing 7 each

Kilpatrick 7 each

Tasmanian Sea Urchin Roe | Yuzu Pearl | Nasturtium 11 each

Aquna Gold Murray Cod Caviar | Dashi Gel | Radish 11 each

N25 Caviar - Hybrid

Luxurious Pearls of Nutty, Buttery Roe Served Chilled with
Traditional Accompaniments (D, I)

230

Tasmanian Southern Rock Lobster

Served Chilled | Dill Emulsion | Cucumber | Herb Oil (LG, A)

Half 125 Full 230

The Point Platter

6 Pacific Oysters | 6 Mussels Escabeche | Alaskan Crab Legs | 2 Scampi |
Condiments (LG, M)

155

The Point Grand

12 Pacific Oysters | 6 Mussels Escabeche | Alaskan Crab Legs | 2 Scampi |
Half Southern Rock Lobster | Condiments (LG, M)

295

Hiramasa Kingfish Crudo

Wasabi Cream | Cucumber | Radish | Yuzu | Nasturtium Oil (LG, A)

37

ENTRÉE

Tasmanian Southern Rock Lobster Soufflé Capsicum Coulis Fennel Salad Parmesan Crisp (D, A)	35
Tasmanian Scallops Crushed Peas XO Sauce Dukkah (LG, D, N, A)	33
Burrata Spring Vegetables Preserved Lemon Grilled Sourdough (V, D)	31
Beef Tartare Hand-cut Cornichons Shallot Egg Jam Crouton	Entrée 31 Main 59
Chicken Liver Pâté Cornichons Cos Currants Pickled Grapes Brioche (D)	29
Soup Of The Day Seasonal Soup With Condiments (D, V, VO)	27
Beetroot Citrus Truffled Goat Cheese Almonds Cabernet Dressing (LG, D, V, N)	28
Herb Falafel Beetroot Gem Lettuce Pumpkin Dukkah (LG, V, VO, N)	28

MAINS

Duck Leg Caramelised Endive Pickle Cherries Spiced Jus Fennel Pollen (LG, D)	61
Steak Au Poivre 300g Pure Black Wagyu Sirloin Pepper Sauce Fritz Herb Emulsion (D)	105
Cape Grim Beef Short Rib Potato Puree Charred Onion Snow Pea Red Wine Jus (LG, D)	62
Potato Gnocchi Cherry Tomato Stracciatella Herb Oil (D, V)	52
Market Fish Grilled Asparagus Baby Spinach Dragoncello Sauce Caviar (LG, D, A)	66
Lamb Cutlets Baby Pea Purée Dutch Carrots Rosemary Jus Chimichurri (LG, D)	62
Pumpkin Risotto Carnaroli Risotto Fried Sage Toasted Seeds (LG, V, VO, D)	52

SIDES

Mushroom Fricassee

Marsala | Tarragon | Lemon (LG, D, V)

21

Paris Mash

Butter | Cream | Chives (LG, D, V)

19

Green Beans

Smoked Almonds | Beurre Noisette | Soft Herbs (LG, D, V, N)

19

Rocket Salad

Roast Walnut | Pear | Parmesan | Balsamic (LG, D, V, N)

19

Fries

Sea Salt | Confit Garlic Aioli (V)

18

DESSERT

Crêpes Suzette

Grand Marnier | Orange Ice Cream | Butter Crumble (D, V)

34

Tiramisu

Mascarpone Cream | Espresso | Crémeux | Chocolate Soil (D, V, N)

21

Pavlova

Chantilly Cream | Mango | Passionfruit | Coconut Shortbread (D, V)

21

Gâteaux

Pistachio Cake | Seasonal Berries | Chantilly Cream | Praline (D, V, N)

22

Chocolate Tart

Caramel | Citrus | Macadamia Ice Cream | Smoked Salt (D, V, N)

24

Coconut and Berry Bavarois

Lemon Sorbet (LG, VO)

23

Cheese selection

Fruit | Walnut Bread | Fennel Seed Lavosh (D, V, N)

One Selection

26

Additional Selection Per

12

TABLE D'HOTE

Three Course Menu 125pp

SUPPLEMENT WITH THE POINT SIGNATURES

Flambée Prawns

Pernod | Red Curry Sauce | Rice Pilaf | Pineapple Salsa (LG, A)

20

Steak Diane

Eye Fillet Medallions | Cognac | Mushrooms | Paris Mash | Broccolini (LG, D)

20

Crêpes Suzette

Grand Marnier | Orange Ice Cream | Butter Crumble (D, V)

15

ENTRÉE

Five Oysters

Vermouth Mignonette (LG, A)

Crayfish Soufflé

Capsicum Coulis | Fennel Salad | Parmesan Chip (D, A)

Burrata

Spring Vegetables | Preserved Lemon | Grilled Sourdough (V, D)

Beetroot

Citrus | Truffled Goat's Cheese | Almonds | Cabernet Dressing (LG, D, V, N)

MAIN

Duck Leg

Caramelised Endive | Pickle Cherries | Spiced Jus | Fennel Pollen (LG, D)

Cape Grim Beef Short Rib

Potato Purée | Charred Onion | Snow Pea | Red Wine Jus (LG, D)

Market Fish

Grilled Asparagus | Baby Spinach | Dragoncello Sauce | Caviar (LG, D, A)

Potato Gnocchi

Cherry Tomato | Stracciatella | Herb Oil (D, V)

DESSERT

Tiramisu

Mascarpone Cream | Espresso | Crèmeux | Chocolate Soil (D, V, N)

Pavlova

Chantilly Cream | Mango | Passionfruit | Coconut Shortbread (D, V)

Cheese selection

Fruit | Walnut Bread | Fennel Seed Lavosh (D, V, N)

YOUNG DINER'S

Three Course Menu 80pp

Includes a complimentary soft drink. (For children aged 3 to 12)

ENTRÉE

Butternut Pumpkin Soup

Potato Dumplings | Coconut Cream | Parsley (D, V)

Macaroni Cheese

Bechamel | Parmesan Crisp (D, V)

Risotto

Pumpkin | Parmesan | Pea Tendrils (LG, D, V)

MAIN

Market Fish Pan-fried or Crumbed

Mixed Vegetables | Lemon (Fried LG, D – Crumbed D)

Eye Fillet

Potato Mash | Green Beans | Jus (LG, D)

Crumbed Chicken Fillets

Potato Fries | Mixed Salad

SIDES

Potato Fries

Tomato Sauce (V)

DESSERT

Warm Chocolate Brownie

Vanilla Ice Cream (D, N)

Vanilla Ice Cream

Fruit | Butter Crumb | Meringue (D)