

Group Menu  
115

Entrée

5 Pacific Oysters *LG*  
Natural | Lemon

Pork Belly *LG,D,N*  
Celery | Apple | Celeriac | Walnut | Garlic Chives

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

Main

Market Fish *D*  
Fennel | Preserved Lemon | Velouté | Tomato

Lamb Loin *LG,D*  
Lentils | Parsnip | Broad Beans | Snow Pea | Olive Sauce

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

Dessert

Opéra Gâteaux *D,N,V*  
Coffee | Hazelnut | Coconut | Chocolate

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.