



Christmas

Adult \$310 | Under 12yrs \$70 | Champagne on arrival

AMUSE-BOUCHE

Turkey Ragout

Mash potato, mushrooms, garlic, red wine jus (LG)

ENTRÉE

Wild Caught Australian Prawns

Cos lettuce, heirloom tomatoes, shallots, cucumber, ruby grapefruit, cocktail sauce, focaccia (LGO, DF, NF)

MAIN COURSE TO CHOOSE

Blue Eye Trevalla

Cucumber, lemon, fish velouté, pickled rhubarb

Tasmanian Lamb Loin Served Medium

Cauliflower, broad beans, pine nuts, green raisins (LG)

Honey-Glazed Duck Breast

Ham, asparagus, peas, cherry-brandy compote, potato (LG)

Sides For Each Table

Garden salad, tomato, cucumber, crouton, dressing (DF)

Roasted chat potatoes, garlic, rosemary, sour cream

DESSERT & CHEESE TO CHOOSE

Traditional Christmas Pudding

Cherries, almond, butterscotch ice cream, brandy crème anglaise

Berry Pavlova

Berries, cream, Grand Marnier, lemon sorbet, mint

Selection of Tasmanian Cheese

Apple, muscatel grapes, lavosh, walnut bread

TO FINISH

The Point's Signature Mocha Parfait Cup (LG)

Freshly Brewed Coffee or Tea

LG - Low Gluten, LGO - Low gluten option, V - Vegetarian, VO - Vegetarian option, DF - Free from dairy, DFO - Dairy free option, NN - No nuts

Menu subject to change. Our menus contain many food allergens and intolerances. All food items are prepared in the same kitchen handling ingredients made from wheat, cereals containing gluten, milk, tree nuts, peanuts, crustaceans, fish, sesame seeds, eggs, soybeans and lupins. Whilst all reasonable efforts are taken to accommodate individual guest dietary needs, we cannot guarantee our food will be 100% allergen free. Selected dishes can be prepared without the addition of wheat, gluten or dairy, however, we cannot guarantee traces will not remain. Please do not hesitate to alert our staff with any specific dietary requirements.



WREST POINT



Christmas

MENU

\$310pp - Champagne on arrival

VEGETARIAN OPTION

AMUSE-BOUCHE

Truffled Arancini

Black garlic aioli, herbs salad (LGO)

SET ENTRÉE

Marinated Goats Feta Cheese

Cos lettuce, heirloom tomatoes, shallots, cucumber, ruby grapefruit, cocktail sauce, focaccia (LGO, DFO)

MAIN COURSE

Canaroli Rice Risotto

Fennel, cherry tomato, zucchini, garlic, parmesan chips, preserved truffle (LG, DFO, NN)

Sides for each table

Garden salad, fresh seasonal greens, honey balsamic vinaigrette (LG, DF, NN)
Roasted chat potatoes, garlic, rosemary, sour cream, chive sauce (LG, DFO, NN)

DESSERT TO CHOOSE

Traditional Christmas Pudding

Cherries, almond, mulled wine, butterscotch ice cream, sauce anglaise

Seasonal Berry Pavlova

Mixed berries and gel, chantilly cream, yuzu curd, lemon sorbet, mint, Grand Marnier (DFO, LGO, NN)

Selection of Coal River Cheese

Triple cream brie and farm blue, apple, walnut, lavosh and walnut bread (LGO, NFO)

TO FINISH

The Point's Signature Coffee Chocolate Parfait Cup

Freshly Brewed Coffee or Tea

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