



NYE

MENU

Adult \$330 | Champagne on arrival

AMUSE-BOUCHE

Garlic Prawn

Cucumber, lobster gel, puffed wild rice (LG)

1ST ENTRÉE

Pork Belly

Celery, apple, grape, walnut (LG)

2ND ENTRÉE

Blue Eye Trevalla

Stone fruit, asparagus, pea shoots, pernod velouté

MAIN COURSE

Braised Cape Grim Short Rib

Carrot, fondant potato, Diane sauce, onion, garlic, parsley, brandy (LG)

SORBET

Ruby Grapefruit Sorbet (LG, V)

DESSERT

Black Forest Cake

Tasmanian cherries & Valrhona chocolate (V)

TO FINISH

The Point's Signature Coffee Chocolate Parfait Cup (LG, V, NN)

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

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