



# NYE

## MENU

Champagne on arrival

### AMUSE-BOUCHE

Garlic Prawn

Cucumber, lobster gel, puffed wild rice (LG, D)

### 1<sup>ST</sup> ENTRÉE

Pork Belly

Celery, apple, mustard pickles (LG, D)

### 2<sup>ND</sup> ENTRÉE

Blue Eye Trevalla

Stone fruit, asparagus, pea shoots, pernod velouté (D)

### MAIN COURSE

Braised Cape Grim Short Rib

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

### SORBET

Ruby Grapefruit Sorbet (LG, V)

### DESSERT

Black Forest Cake

Tasmanian cherries & Valrhona chocolate (D, V)

### TO FINISH

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

Freshly Brewed Coffee or Tea

LG – Low Gluten, D – Contains Dairy, V – Vegetarian, N – Contains Nuts

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.



WREST POINT