

# Valentine's Day

\$195 PER PERSON

## AMUSE BOUCHE

Surf and Turf (LG)  
Beef Tartare, Lobster Bisque Gel, Fennel Frond

## ENTRÉE

Australian Prawns  
Red Curry, Pineapple, Soba Noodle, Coriander  
*Or*  
Braised Pork Belly (LG, D)  
Mustard Preserved Pickled Vegetables, Crème Fraîche, Celery

*Or*  
5 Oysters (LG)  
Cucumber, Gin, Black Pepper

## MAIN COURSE

Sous Vide Lamb Loin (LG, D)  
Pea, Snow Pea, Broad Beans, Mint  
*Or*  
Blue Eye Trevalla (D, N)  
Asparagus, Lemon, Macadamia Nut, Micro Herbs

*Or*  
Braised Cape Grim Short Rib (LG, D)  
Mushrooms, Garlic, Beans, Diane Sauce

## SORBET

A Seasonal Refresher from the Kitchen

## DESSERT

Kirsch Gâteau (D, N)  
Cherry, Dark Chocolate, Coconut  
*Or*  
Two Hearts on One Plate  
A Dish for Lovers to Share (D, N)  
Strawberry, White & Dark Chocolate, Passionfruit, Almond

*Or*  
Selection of Cheese (D, N)  
Apple, Walnuts, Muscatel Grapes, Lavosh

## TO FINISH

Point's Signature Coffee Chocolate Parfait Cup (LG, D)  
Freshly Brewed Coffee & Tea

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.

