

Valentine's Day

VEGETARIAN MENU
\$195 PER PERSON

AMUSE BOUCHE

Mushroom Arancini (D)
Mushroom, Black Garlic Aioli, Micro Greens

ENTRÉE

Heirloom Tomato Salad (D, N)
Mini Burrata, Basil, Rocket, Truffle Balsamic, Pine Nuts
Or
Falafel (V)
Hummus, Beetroot, Gem Lettuce, Sherry Vinegar, Broad Beans

MAIN COURSE

Gnocchi (V, D)
Cherry Tomatoes, Zucchini, Asparagus, Black Truffle
Or
Risotto (D, N, V)
Mushroom, Asparagus, Fetta, Smoked Almonds
Or
Blanquette de Legumes (D)
White Beans, Carrots, Fennel, Veloute

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.

