



Welcome

Carefully selecting the finest local ingredients available to us,
our skilled chefs have composed a menu
that proudly highlights the essence of Tasmania.

As you take your seat, we warmly extend an invitation
to savour the artistry of our tableside flambé dishes,
a cherished tradition that has graced
The Point Revolving Restaurant for half a century.

Bon Appétit.

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.

Please be advised that a 15% surcharge applies on Public Holidays.

Freshly Shucked Oysters

Natural Lemon <i>LG</i>	5.5
Kilpatrick Smoked Bacon Tomato Tabasco <i>LG</i>	6
Cucumber Gin Tapioca Cracker <i>LG</i>	6

Entree

Rock Lobster Soufflé <i>D</i>	
Fennel Fish Velouté Pernod Cheese	31
Kingfish Ceviche <i>LG, N</i>	
Apple Spring Onion Chilli Radish Yuzu Quinoa Chip	28
Duck Liver Parfait <i>D</i>	
Blueberry Duck Fat Brioche Sauternes	26
Pork Belly <i>LG, D</i>	
Crème Fraiche Mustard Preserved Vegetables Celery	27

Main

Sassafras Chicken Breast <i>LG, D</i>	
Dutch Baby Carrots Pickled Red Onion Enhanced Beef Jus	60
Market Fish <i>D</i>	
Asparagus Potato Foam Brioche Caramelised Lemon	60
Sous Vide Lamb Loin <i>LG, D</i>	
Pea Snow Pea Broad Beans Mint	68
Twice-cooked Duck Breast <i>LG, D</i>	
Broccolini Witlof Orange Rosemary	62

Sides

Potato Gratin <i>D, V</i>	
Cream Shallot Cheese	13
Mixed Leaves <i>V</i>	
Cherry Tomato Cucumber Shallots Crouton	11
Beetroot <i>LG, D, V</i>	
Feta Pepita Sherry	13
Fries <i>LG, D, V</i>	
Truffled Salt Parmesan	13
Dutch Baby Carrots <i>LG, D</i>	
Herb Butter Wild Rice Pea Tendrils	14
Paris Mash <i>LG, D, V</i>	
Brown Butter Parsley	13

Point Signatures
Cooked at your table

Flambé Prawns <i>LG</i>	
Pernod Red Curry Sauce Rice Pilaf Pineapple Salsa	72
Steak Diane <i>LG, D</i>	
Eye Fillet Medallions Cognac Mushrooms Beans Speck Fondant Potato	81.5
Additional Medallion	16

Dessert

Eaton Mess <i>D, V</i>	
Mascarpone Meringue Mixed Berries Lemon Sorbet	19
Kirsch Gâteaux <i>D, N</i>	
Cherry Dark Chocolate Coconut Hazelnut	19
Pavlova <i>D, V</i>	
Lemon Myrtle Passion Fruit Yuzu Curd Lemon	19
The Point Peach Sphere <i>D, N</i>	
Stone Fruit Whiskey Vanilla Almond	19
Tasmanian Cheese <i>D, V, N</i>	
Muscatel Grapes Apple Walnut Bread Lavosh	22.5

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Crêpes Suzettes <i>D, V</i>	
Grand Marnier Orange Ice Cream Butter Crumble	29.5