

## Group Menu

### Entrée

Five Oysters *LG*

Cucumber | Gin | Tapioca Cracker

Heirloom Tomato Salad *D, N, V*

Mini Burrata | Basil | Rocket | Truffle Balsamic | Pine Nut

Rock Lobster Soufflé *D*

Fennel | Fish Velouté | Pernod | Cheese

### Main

Market Fish *D*

Asparagus | Macadamia Nut | Lemon | Micro Herbs

Sous Vide Lamb Loin *LG, D*

Pea | Snow Pea | Broad Beans | Mint

Twice-cooked Duck Breast *LG, D*

Broccolini | Witlof | Orange | Rosemary

Braised Short Rib *LG, D*

Mushroom | Garlic | Madeira | Bone Marrow Jus

### Dessert

Pavlova *D, V*

Lemon Myrtle | Passion Fruit | Yuzu Curd | Lemon

The Point Peach Sphere *D, N*

Stone Fruit | Whiskey | Vanilla | Almond

Tasmanian Cheese *D, N, V*

Muscatel Grapes | Apple | Walnut Bread | Lavosh

### To Finish

Freshly Brewed Coffee or Tea

Point's Signature Mocha Parfait Cups *LG, D*

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.

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