

Table D'Hote Menu
Three Courses 105

Supplement With Point Signatures

Flambé Prawns <i>LG</i>	
Red Curry Sauce Rice Pilaf Pineapple Salsa Pernod	15
Steak Diane <i>D, LG</i>	
Eye Fillet Medallions Cognac Mushrooms Beans Speck Fondant Potato	15
Crêpes Suzettes <i>D, V</i>	
Grand Marnier Orange Ice Cream Butter Crumble	10

Entree

Heirloom Tomato Salad *D, N, V*
Mini Burrata | Basil | Rocket | Truffle Balsamic | Pine Nut

Rock Lobster Soufflé *D*
Fennel | Fish Velouté | Pernod | Cheese

Rannoch Farm Quail Breast *D, N*
Butternut Pumpkin | Dukkah | Garlic Chive Sauce | Cashew

Main

Market Fish *D, N*
Asparagus | Macadamia Nut | Lemon | Micro Herbs

Braised Short Rib *LG, D*
Mushroom | Garlic | Madeira | Bone Marrow Jus

Sous Vide Lamb Loin *LG, D*
Pea | Snow Pea | Broad Beans | Mint

Twice-cooked Duck Breast *LG, D*
Broccolini | Witlof | Orange | Rosemary

Dessert

Kirsch Gâteaux *D, N*
Cherry | Dark Chocolate | Coconut | Hazelnut

The Point Peach Sphere *D, N*
Stone Fruit | Whiskey | Vanilla | Almond

Tasmanian Cheese *D, N, V*
Muscatel Grapes | Apple | Walnut Bread | Lavosh

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