

## The Meat on our menu

At The Point, we aim to deliver an in-depth and diverse dining experience, with a strong focus on meat and game dishes. We are dedicated to sourcing only the best, premium-grade meats from some of the country's most reputable suppliers, resulting in what we believe to be one of Melbourne's most special food and wine experiences.

To help us deliver on this promise we have adopted a strict approach to sourcing, ageing and preparing our range of meats, with the help of Justin Wise and his kitchen team.

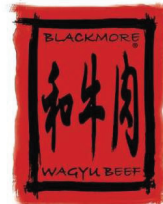
Over the last 40 years, we have forged close relationships with some of the country's best farmers and livestock producers, hence are able to select our meats from farms across Victoria, Tasmania and New South Wales. Our selection criterion focuses on the animal's breed, weight, feed pattern, marbling, pH level, colour and ageing of the meat.

Beef is generally divided into two categories: pasture-fed or grain-fed. Pasture-fed cattle feed on grass in open fields, making the meat naturally high in nutrients and more robust in flavour. Grain-fed cattle feed on a nutritionally-balanced mix of grains such as sorghum, wheat, barley and maize. This high-energy mix results in a more subtle flavour and contributes to the finely-veined network of fat, called marbling, which allows the meat to be cooked for longer and remain tender.

We source our grain-fed cattle from Southern Australian farms and insist they are fed on grain for a minimum of 250 days – almost four times as long as industry standard – to deliver a more developed and well-rounded flavour.

Other terms we use on our menu include ageing, aged or matured, which refer to the process of storing the meat and allowing natural enzymes to tenderize the flesh and enhance flavours. We dry age all our beef for a minimum of 28 days in our on-site facilities, under the watchful eye of Justin and his team. This ensures each cut is at its optimum before it is prepared in a range of traditional and contemporary styles.

The Point was crowned 'Australia's Best Steak Restaurant 2011' at the Restaurant and Catering Awards for Excellence, a competition judged entirely by members of the public. We were thrilled that the dedication to our craft has paid off for the people who matter most – you, our guests!



**Meat and Livestock, Australia's Best Steak Restaurant**  
Restaurant and Catering Australia **2008 & 2011**

**Meat and Livestock, Victoria's Best Steak Restaurant**  
Restaurant and Catering Victoria **2008, 2010 & 2011**