



THE POINT RESTAURANT

“All About Australian Beef”

DECEMBER

3 COURSES \$105 • 2 COURSES \$85*

*\$85 2 Course Option Not Available Friday or Saturday Evenings

*****SAMPLE MENU ONLY*****

to start

Freshly shucked oysters from Dunalley, Tasmania

Hiramasa kingfish tataki, finger lime and nuoc nam dressing

Beef tartare, white anchovy and toasted brioche

Otway free range pork, black olives, compressed melon, Joselito jamon,
blood orange and apple puree

to follow

250g pasture fed Eye Fillet
Cape Grim, Tasmania

250g grain fed (270+ days) Porterhouse
Rangers Valley, New South Wales

250g F1 Wagyu Porterhouse MS 7+ 350+ days grain fed
Sher Wagyu Ballan, Victoria

250g Full Blood Wagyu Skirt MS 9+ 600 days grain fed
Blackmore's Alexandra, Victoria

*Our beef dishes are accompanied by peppered fig chutney, black garlic butter,
house mustard and your selection of freshly grated horseradish,
bearnaise, mushroom, peppercorn or red wine sauce*

sides

Waldorf salad

Beef fat potatoes and cracked black pepper

Hand cut chips

to finish

Chef's selection of local and imported cheese, muscatels and lavoche

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THE POINT

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