



THE POINT RESTAURANT

THREE COURSES \$95

TWO COURSES \$75*

***2 course option not available Thursday, Friday or Saturday evenings**

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

to start

Freshly shucked oysters

Hiramasa kingfish tataki, finger lime and nuoc nam dressing

Beef tartare, white anchovy and toasted brioche

White and green asparagus, King Valley hazelnuts and escabeche dressing

to follow

Roasted butternut squash, amaranth and labne

Confit New Zealand king salmon, black tea, sesame, broad beans
and globe artichokes

Saltbush fed spring lamb, charred baby leeks and vincotto dressing

Grain fed porterhouse from Rangers Valley NSW,
glazed carrots and hand cut chips

to finish

Warm cinnamon apple, roasted oats, vanilla cream and brandy snaps

Passionfruit curd, poached rhubarb, meringue and citrus

Smoked chocolate molten cake, cocoa parfait and banana

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

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THE POINT

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