



# THE POINT RESTAURANT

## *Mothers Day*

SUNDAY MAY 9 2010

\$95pp

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

\*\*\*ACTUAL MENU NOT AVAILABLE UNTIL MAY 8 2010\*\*

### appetizer

Jerusalem artichoke veloute

### entree

House made gnocchi, truffle butter, confit egg yolk  
and reggiano parmigiano

Tagliatelle of yabbies and crayfish, baby lemon balm and orange oil

Salt cured Wagyu porterhouse from Ballan Victoria, white anchovy,  
caper butter, quail egg and red wine shallots

### main

Eye fillet of beef from Cape Grim Tasmania, pomme fondant,  
glazed shallots, foie gras and sauce Perigieux

Roasted John Dory and bourguignon garnish

Wild mushroom lasagne, thyme and Madeira cappuccino

### pre dessert

Pineapple jelly, Pina Colada sorbet

### dessert

Valrhona chocolate fondant and white chocolate ice cream

Apple tarte Tatin and cinnamon ice cream

A selection of local and imported cheese, quince paste and lavoche

### to finish

Tea, coffee and petit fours

#### THE POINT

Aquatic Drive

Albert Park Lake

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