



TASTING POINT

8 COURSES PREPARED FOR A MINIMUM OF 2 GUESTS

Freshly shucked oysters, yuzu sake and daikon

Hiramasa kingfish tataki,
finger lime and nuoc nam dressing
2010 Domaine Mittnacht Riesling, Alsace France

Spanner crab, grapes, fennel pollen,
horseradish and walnuts
2010 Castello di Luzzano Tasto di Seta Malvasia, Lombardia Italy

John Dory, poached yabbies,
celeriac and Avruga caviar
2009 Feudi Di San Gregorio Serrocielo Falanghina, Campania Italy

Roasted quail, braised leek,
black garlic and truffle dressing
2009 Bourgogne Terres de Famille Vougeraie Pinot Noir, Burgundy France

David Blackmore's Wagyu Karubi Plate,
pickled beets, heirloom radish and fresh wasabi
2006 La Perla Noster Grenache Carignan, Priorat Spain

Goats cheese and white chocolate
2008 Dr Loosen Urziger Wurzgarten Auslese Riesling, Mosel Germany

Banana souffle, caramel fudge
and condensed milk ice cream
NV Romate Moscatel Ambrosia, Jerez Spain

Tea, coffee and friandise

**Eight courses including tea, coffee and friandise
Menu and Sommelier selected wine**

**\$125pp
\$185pp**

THE POINT

Aquatic Drive T 03 9682 5566
Albert Park Lake F 03 9682 5577
VIC 3206 Australia E enquiries@thepointalbertpark.com.au

*prices are GST inclusive

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TO START

Freshly shucked oysters,
yuzu sake and daikon

market price

Hiramasa kingfish tataki,
finger lime and nuoc nam dressing

\$18

The Point's cured meats

\$24

San Daniele Prosciutto Italy, Joselito Iberico Jamon Spain,
David Blackmore's Wagyu Bresaola VIC, Rare Breed Berkshire Capicola NSW

ENTREE

Spanner crab, grapes, fennel pollen,
horseradish and walnuts

\$25

Macleay Valley rabbit, WA marron,
cherries and Ribena

\$27

Roasted quail, braised leek,
black garlic and truffle dressing

\$26

Beef tartare, white anchovy
and toasted brioche

\$25

White and green asparagus,
King Valley hazelnuts and escabeche dressing

\$24

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MAIN

Roasted butternut squash, amaranth, beetroot leaf, almonds and labne	\$36
John Dory, poached yabbies, celeriac and Avruga caviar	\$48
Confit New Zealand king salmon, black tea, sesame, broad beans and globe artichokes	\$44
Spear Creek Dorper saltbush fed lamb, charred baby leeks and vincotto dressing	\$48
Kangaroo loin, Tasmanian native pepper, bush tomatoes, cardamom and carrot terrine	\$46

SIDES

Broccolini, chilli, white anchovies	\$11	Heirloom carrots and pine nuts	\$10
Pickled beetroot, ash goats cheese and blood orange	\$11	Garden salad and French vinaigrette	\$10
Roasted cauliflower and crumbed almonds	\$10	Beef fat potatoes and black cracked pepper	\$10
Hand cut chips	\$11	Waldorf salad	\$11

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BEEF

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

PASTURE FED

300g Scotch fillet **\$39**

Cape Grim, Tasmania

250g Eye fillet **\$47**

Cape Grim, Tasmania

GRAIN FED

250g Eye fillet 120+ days grain fed **\$49**

Hopkins River, Victoria

250g Porterhouse 270+ days grain fed **\$45**

Rangers Valley, New South Wales

GRAIN FED F1 WAGYU

250g Scotch Fillet MS 7+ 350+ days grain fed **\$69**

Sher Wagyu Ballan, Victoria

GRAIN FED FULL BLOOD WAGYU

250g Skirt MS 9+ 600 days grain fed **\$48**

Blackmore's Alexandra, Victoria

BEEF TASTING PLATE

Individual portions of Sher F1 Wagyu, **\$58**

Hopkins River grain and Cape Grim pasture fed beef

BEEF TO SHARE

for two guests, your selection of two side dishes and sauces

600g Tri Tip 270+ days grain fed **\$48pp**

Rangers Valley, New South Wales

1kg Rib Eye pasture fed **\$49pp**

Cape Grim, Tasmania

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DESSERT

Candied and pickled beetroot, blueberries, coffee, sheep's milk yoghurt 2008 Dr Loosen Urziger Wurzgarten Auslese, Mosel Germany \$14	\$17
Malt chocolate cake, violet, honeycomb and coconut sponge 1982 Toro Albala Pedro Ximenez Gran Reserva, Jerez Spain \$17	\$18
Mango and macadamia nut parfait, creamy soda spider 2007 Carmes de Rieussec, Sauternes France \$14	\$17
Banana souffle, caramel fudge and condensed milk ice cream NV Romate Moscatel Ambrosia, Jerez Spain \$18	\$18
Fruit salad - blood orange sorbet, yoghurt bavaois, frozen raspberries and lemongrass granita NV Furlan Prosecco, Veneto Italy \$13	\$16

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CHEESE

L'Artisan Mountain Man, Timboon Victoria

This artisanal cheese is made using pasteurised milk and cream from Schulz Organic Farm in Timboon Western District Victoria. The small rounds are regularly washed in brine as they are aged in dark damp cellars next to the dairy. After four weeks they develop a light orange rind with smooth paste.

Queso Valdeon DO Europa Mountains, Spain

A tangy mixed milk blue cheese known as 'fake' Cabrales because it is traditionally wrapped in plane tree leaves. Seasonality varies the flavour, texture and the volume of cows' and goats' milk available. The finest examples of Queso Valdeon are made in European spring and early summer.

Healey's Pyengana Cheddar, Tasmania Australia

This is Australia's oldest specialist cheese and is still made on the farm in north eastern Tasmania. It is made according to traditional handmade techniques that date back to the turn of the century by fourth generation cheesemaker John Healey with the one exception of the use of pasteurized milk. The rounds are clothbound and matured in humid cellars for a minimum of six months. The result is a fine textured crumbly body, with a subtle flavour of herbs, pasture and a hint of honey.

75 g portion	\$17
150 g portion	\$24
Petit Fours	\$12
Macarons	\$24

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