



THE POINT RESTAURANT

THREE COURSES \$85

TWO COURSES \$65*

***2 Course Option Not Available Friday or Saturday Evenings**

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

to start

Freshly shucked oysters from Dunalley TAS

Spanner crab, grapes, melon, horseradish and walnuts

Beef tartare, white anchovy and toasted brioche

White and green asparagus, King Valley hazelnuts and escabeche dressing

to follow

Roasted butternut squash, beetroot leaf, amaranth and labne

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

Kangaroo loin, Tasmanian native pepper, bush tomatoes,
cardamom and carrot terrine

Pasture fed Cape Grim eye fillet, mushroom fricassee and red wine sauce

to finish

Warm apple, brandy snaps and vanilla cream

Passionfruit curd, poached rhubarb and meringue

Chocolate parfait, caramelised banana and blood orange sorbet

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

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THE POINT

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