



## **THE POINT RESTAURANT**

# **MOTHER'S DAY**

**Sunday May 13 2012**

### **amuse**

Foie gras parfait, toasted brioche and pumpkin ice cream

### **entree**

Freshly shucked oysters, yuzu sake and daikon

Wagyu bresaola, baby vegetables and roasted garlic puree

Cauliflower veloute, walnuts and leeks

### **main**

Ranger's Valley NSW porterhouse, mushrooms and potato fondant

Pan roasted New Zealand salmon, Jerusalem artichoke and chestnuts

Roasted butternut squash, amaranth, beetroot leaf, almonds and labne

### **dessert**

Autumn fruit crumble and tonka bean ice cream

Chocolate panna cotta and candied popcorn

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

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