GROUP MENU 140pp

ENTREÉ

Five Oysters
Vermouth Mignonette (LG, A)

Crayfish Souffle
Capsicum Coulis | Fennel Salad | Parmesan Crisp (D, A)

Burrata
Spring Vegetables | Preserved Lemon | Grilled Sourdough (V, D)

Beetroot
Citrus | Truffled Goat's Cheese | Almonds | Cabernet Dressing (LG, D, V, N)

MAIN

Duck Leg
Caramelised Endive | Pickle Cherries | Spiced Jus | Fennel Pollen (LG, D)

Cape Grim Beef Short Rib
Potato Purée | Charred Onion | Snow Pea | Red Wine Jus (LG, D)

Lamb Cutlets
Baby Pea Purée | Dutch Carrots | Rosemary Jus | Chimichurri (LG, D)

Market Fish
Grilled Asparagus | Baby Spinach | Dragoncello Sauce | Caviar (LG, D, A)

Potato Gnocchi
Cherry Tomato | Stracciatella | Herb Oil (D, V)

DESSERT

Tiramisu
Mascarpone Cream | Espresso | Crémeux | Chocolate Soil (D, V, N)

Pavlova
Chantilly Cream | Mango | Passionfruit | Coconut Shortbread (D, V)

Chocolate Tart
Caramel | Citrus | Macadamia Ice cream | Smoked Salt (D, V, N)

Cheese selection
Fruit | Walnut Bread | Fennel Seed Lavosh (D, V, N)

TO FINSH

Freshly Brewed Coffee or Tea
Point's Signature Mocha Parfait Cups (LG, D, V)

Please be advised that a 10% Sunday surcharge and 15% public holiday surcharge apply.
Subject to change – indicative only.

LG (Low Gluten), **V** (Vegetarian), **VG** (Vegan), **D** (Contains Dairy), **N** (Contain Nuts), **S** (Contains Shellfish)
Seafood: **A** (Australian) **M** (Mixed Origin), **I** (Imported)

All food items are prepared in the same kitchen. Whilst all reasonable efforts are taken to accommodate individual guest's dietary needs, we cannot guarantee our food will be 100% allergen-free. Selected dishes can be prepared without the addition of known allergens and intolerances, however, we cannot guarantee traces will not remain. Please alert our staff with any specific dietary requirements.