

*The Point Restaurant showcases modern Australian cuisine. Dedicated to serving the finest seasonal and native produce, our Kitchen Team focuses on bringing ingredient identity as well as inventive culinary techniques*

*The following pages show The Point's degustation menus, our ideal culinary journey over six or ten courses, which leads you through some of the most exciting contemporary cuisine of present.*

*The Point A la Carte allows you to create your own unique dining experience supplemented by an extensive selection of premium Australian beef.*

***6 course menu: \$135***

***Classic matched wine: \$85***

***Premium matched wine: \$125***

***10 course menu: \$165***

***Classic matched wine: \$105***

***Premium matched wine: \$185***

6 COURSE

*Crab, lemonade fruit, nasturtium*

*Mushroom, sourdough, parmesan curd, pickled celeriac*

*Baby abalone, shiso & wild rocket*

*Dry aged duck, red cabbage, Davidson plum*      OR      *Confit king salmon, yuzu, parsley, crisp enoki*

*Dry aged beef, watercress, pickled onion, house made BBQ sauce*

*Valrhona & passionfruit marquis*

10 COURSE

Snacks

*Artichoke & jamon*

*Pumpkin spiced yoghurt*

*Scampi & desert lime*

*Crab, lemonade fruit, nasturtium*

*Tagliatelle, peas, black truffle pop corn*

*Baby abalone, shiso & wild rocket*

*Hapuka, black olive, saffron leek, mint gel*

*Dry aged duck, red cabbage, Davidson plum*

*Smoked venison loin, asparagus, spiced cherries*

*Wagyu short rib, leek, bok choy*

*Pisco sour @-196°C*

*The Rose Cake, nectarine & chocolate*

*A LA CARTE*

*2 course*  
\$65

*3 course*  
\$85

*SNACKS*

*Anchovy crisps 12*

*Mr Chen's crispy sausage, caramelised yoghurt, ice plant 14*

*Smoked wallaby tartare, tempura kohlrabi 14*

*Joselito Jamon, compressed melon, grissini 21*

*Oysters, half dozen/dozen 25/43*

*15g tin Giveri, Osietra caviar 105*

*ENTRÉE*

*Hapuka, black olive, saffron leek, mint gel*

*Slow cooked pork belly, celeriac & apple*

*Crab, kohlrabi, Davidson plum*

*Mushroom, sourdough, parmesan curd, pickled celeriac*

*Caviar egg, brioche, Jamon*  
+15

*Seared foie gras, lilly pillly, red cabbage, cocoa*  
+30

MAIN

*Kingfish, pumpkin, crayfish*

*Dry aged duck, red cabbage, Davidson plum*

*Smoked venison loin, asparagus, spiced cherry*

*Triple gnocchi, pickled beetroot, spinach, walnut cream*

*Whole BBQ marron, desert lime*

+20

SIDES

*Cosberg salad, celtuce, apple balsamic 10*

*Beef fat potatoes 10*

*Roasted rainbow carrots, puffed quinoa, lemongrass & buttermilk dressing 10*

*Broccoli, chickpea pate, fermented chili 10*

DESSERT

*Cheese selection from the trolley*

*Snow White's Apple, pistachio milk, vanilla pain perdu*

*Blackberry soufflé, pineapple sorbet*

*Rhubarb, brown butter & elderflower*

*Layered chocolate, truffle*

+ 15

*THE POINT'S STEAK SELECTION*

*300g Wilderness Scotch Fillet ~ Grass Fed*

*Tasmania*

*+ 15*

*250g Ranger Valley Porterhouse MS 3+ ~ Grain Fed*

*New South Wales*

*+ 15*

*250g O'Connor Eye Fillet ~ Grain Fed*

*Victoria*

*+ 25*

*200g Dry Aged Porterhouse ~ Grass Fed*

*Tasmania*

*+ 30*

*250g Sher Wagyu Scotch Fillet MS 6+ ~ Grain Fed*

*Victoria*

*+ 45*

*200g David Blackmore Full Blood Wagyu Scotch Fillet MS 9+*

*Victoria*

*+ 130*

*\*\*These are supplementary to our a la carte menu\*\**