

CHRISTMAS AT THE POINT

Sample Menu for Restaurant

Christmas Day Lunch in our restaurant celebrates a contemporary approach to classic cuisine, with a touch of traditional Christmas flare. Commence with a glass of Pol Roger Champagne on arrival.

A delicious and decadent nine course set menu will be served at \$295 per person. Sommelier's selection and cellar release wines are available as an addition to match with each course, or choose from our extensive wine list.

For more information please email reception@thepointalbertpark.com.au.

Asparagus, shichimi togarashi muesli, desert lime

Summer lobster soup

Strawberry, heirloom tomatoes, wasabi

Confit ocean trout

Burrata, zucchini flower, sea grape

Pumpkin tarte Tatin

Red miso, Vialone Nano rice, edamame

Quail Ballotine

Foie gras, plum, truffle scotch egg

Smoked Wagyu short rib

Black garlic chutney, celtuce, romesco sauce

Gruyere cheese & Co.

Date, macadamia, "mustard-man" bread

"Pavlova" Eggnog

Yule log

Christmas in the Forest: gianduja, berries, Matcha