

The Point Restaurant showcases modern Australian cuisine. Dedicated to serving the finest seasonal produce, our Executive Chef Franck Castellana focuses on bringing ingredient identity as well as inventive culinary influences

The following pages show The Point's degustation menus, our ideal culinary journey over seven courses, which leads you through some of the most exciting modern 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.

7 course menu: \$150

7 course vegetarian menu \$135

Classic matched wine: \$95

Premium matched wine: \$145

7 course Tasting Menu

Marron, burrata cedro, sea grape

Scallop, fried mussel, asparagus, caviars

Pork belly, abalone, cucumber,
pomegranate

Black bean ravioli, pumpkin, truffle

Dry aged duck, carrot, ginger, spiced
Chinese broth

Wagyu eye fillet, nori, bamboo
mushrooms, radish

Hole 19

*Kaffir lime & white chocolate, sesame,
yoghurt, matcha tea*

7 course Vegetarian Tasting Menu

Melon gazpacho, wakame sorbet,
togarashi, macadamia

Red miso marinated pumpkin,
crispy rice cake, edamame

Saffron custard, black garlic,
zucchini flower

Confit king mushrooms, parsnips, fennel

Lemon semolina gnocchi,
parmesan curd, candied walnut

Beetroot "steak", baby leek, radish,
potato

Sugar zero

*Slow cooked pineapple, sake, coconut, blue
banana ice cream*

A la Carte

2 course
\$65

3 course
\$85

Snacks

Fresh shucked oysters, compressed melon, sea spray \$27/\$48

Mini spanner crab hot dog, wasabi brioche, carrot ketchup \$16

Kangaroo yakitori, spring onion, Mediterranean teriyaki sauce \$15

Delicacies

Spaghetti & Caviar \$30

Sea urchin emulsion, smoked duck egg carbonara, Ossetra caviar

Foie Gras Assaisonné \$20

Pistachio, Davidson plum, Sichuan pepper

Wagyu "Battuta" \$25

MS 8+ eye fillet tartare, bottarga, rhubarb, chervil

Entree

Red miso marinated pumpkin, crispy rice cake, edamame

Cured kingfish, horseradish, salmon roe, wakame & cucumber sorbet

Confit baby octopus, basil fregola, green beans, romesco sauce

Chicken terrine, zucchini flower, coconut, lemongrass peanut dressing

Main

Triple gnocchi, pickled beetroot, spinach, walnut cream

Ora King salmon, yuzu corn pudding, mint, snow pea

John Dory, cauliflower, mussels, samphire

Caramelised pork belly, calamari, Chinese cabbage, lotus root

Truffled lamb rib eye, braised neck, mushroom, citrus fennel

The Point's Prime Beef Cut Selection

250g MS 6+ Sher Wagyu Scotch Fillet – Grain Fed, Victoria \$45

250 MS 3+ O'Connor Eye Fillet – Grain Fed, Victoria \$30

250g Dry Aged Cape Grimm Striploin – Grass Fed, Tasmania \$40

Ranger Valley slow braised Angus chuck ribs MS 5+ - Grain Fed, NSW \$30

Ranger Valley Smoked Tri tip MS 7+ - Grain Fed, NSW \$35

These are supplementary to our a la carte menu

Sides

Green leaf salad, apple, white balsamic vinaigrette \$10

Roasted rainbow carrots, puffed quinoa, cultured goat milk \$10

Broccoli, chickpea paté, fermented chili \$10

Swirl potato, herbs, Mr Chen's sausage \$15

Dessert

Snow White's Apple

~ *creamy, buttery, mellow* ~

Green apple mousse, cherry, crunchy milk, vanilla pain perdu

Soufflé

~ *fluffy, sour, herbal* ~

Apricot, passion fruit, sorrel sorbet

Opera Cake

~ *rich, nutty, persistent* ~

Chocolate, coffee, whisky, hazelnut, citrus

Sugar Zero

~ *light, juicy, refreshing* ~

Slow cooked pineapple, sake, coconut, blue banana ice cream

Cheese Selection

House made condiments