

Welcome

Carefully selecting the finest local ingredients available to us,  
our skilled chefs have composed a menu  
that proudly highlights the essence of Tasmania.

As you take your seat, we warmly extend an invitation  
to savour the artistry of our tableside flambé dishes,  
a cherished tradition that has graced  
The Point Revolving Restaurant for half a century.

Bon Appétit.

LG-Low Gluten, D- Contains Dairy, V-Vegetarian, N-Contains Nuts  
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.

Please be advised that a 15% surcharge applies to food items on Public Holidays

## Freshly Shucked Oysters

Natural   Lemon <i>LG</i>	5.5
Kilpatrick   Smoked Bacon <i>LG</i>	6
Bloody Mary Sorbet   Vodka   Thai basil <i>LG</i>	6

### Entree

Rock Lobster Soufflé <i>D</i>	
Bisque   Fennel   Heidi Gruyère Cheese Wafer	31
Hiramasa Kingfish Sashimi <i>LG</i>	
Tapioca   Daikon   Ponzu   Sesame	28
Duck Liver Parfait <i>D</i>	
Piccalilli   Blueberry   Roquet   Brioche	26
Pork Belly <i>LG,D,N</i>	
Celery   Apple   Celeriac   Walnut   Garlic Chives	27
Halloumi <i>N,D,V</i>	
Beetroot   Lettuce   Walnut   Balsamic   Focaccia	26

### Main

Cape Grim Sirloin MB4+ <i>D</i>	
Mushrooms   Onion   Garlic Butter   Madeira	76
Market Fish <i>D</i>	
Fennel   Preserved Lemon   Velouté   Tomato	59
Duck Breast <i>LG,D,N</i>	
Sweet Potato   Chestnut   Broccolini   Smoked Almond	62
Lamb Loin <i>LG,D</i>	
Lentils   Parsnip   Broad Beans   Snow Pea   Olive Sauce	68
Risotto <i>LG,D,N</i>	
Mushrooms   Marsala   Parmesan   Almond   Herb Salsa	52

### Sides

Paris Mash <i>LG,D,V</i>	13
Dutch Baby Carrots <i>LG,D</i>	
Herb Butter   Wild Rice   Pea Tendrils	14
Mixed Leaves <i>V</i>	
Cherry Tomato   Cucumber   Shallots   Crouton	11
Beetroot <i>LG,D,V</i>	
Feta   Seeds   Sherry Vinegar   Roquette	13
Fries <i>LG,D,V</i>	
Truffled Salt   Parmesan	13

Point Signatures  
*Cooked at your table*

Flambé Prawns <i>LG</i>	
Pernod   Red Curry Sauce   Rice Pilaf   Pineapple Salsa	70
Steak Diane <i>D</i>	
Eye Fillet Medallions   Cognac   Mushrooms   Beans   Speck   Fondant Potato	78
Additional Medallion	16

Dessert

Baked Alaska <i>LG,D,N,V</i>	
Meringue   Passionfruit   Mascarpone   Amaretto   Rice Crisp	19
Spiced Crème Brûlée <i>D,V</i>	
Condensed Milk   Strawberry   Milk Crumble   Lemon Meringue	19
Huon Apple <i>D,V,N</i>	
Rhubarb   Cider Cake   Walnut   Caramel Ice Cream	19
Opéra Gâteaux <i>D,V,N</i>	
Coffee   Hazelnut   Coconut   Chocolate	19
Trio of Tasmanian Cheese <i>D,N,V</i>	
Muscatel Grapes   Apple   Walnut Bread   Lavish	28

Point Signatures  
*Cooked at your table*

Crêpes Suzettes <i>D,V</i>	
Grand Marnier   Orange Ice Cream   Butter Crumble	29