



THE POINT RESTAURANT

THREE COURSES \$85

TWO COURSES \$65*

*\$65 2 Course Option Not Available Friday or Saturday Evenings

SAMPLE MENU ONLY

ENTREE

Freshly shucked Coffin Bay oysters

Jerusalem artichoke veloute, quail egg and Wagyu bresaola

Poached egg, soft polenta, black truffle and brioche crumbs

The Point charcuterie board and house condiments

MAIN

Butternut pumpkin, taleggio and cauliflower tian

Wild barramundi, minted peas, sauce gribiche and horseradish

Saddle of Kangaroo, chestnuts, baby beets and bitter chocolate

Grain fed eye fillet from Clare Valley SA, truffle mousseline, heirloom carrots and bordelaise sauce

DESSERT

Yoghurt Bavarois, poached rhubarb, meringue

Baked chocolate fudge, raspberry jam and honeycomb

Gingerbread pudding, quince, caramel ice cream

Chef's selection of local and imported cheese, muscatels and lavoche

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