



TASTING POINT

eight courses prepared for a minimum of 2 guests

Freshly shucked Coffin Bay oysters,
natural and mornay

Otway free range pork, pistachio crumbs,
apple and white balsamic vinaigrette

2009 Ca dei Frati Trebbiano di Lugana, Lombardia Italy

Angel hair pasta, vongole, Osetra caviar
and Hervey Bay scallop

2010 Schwarz Chenin Blanc, Barossa Valley SA

Hiramasa kingfish, squid escabeche,
mustard fruits and lilliput capers

2010 Nigl Gartling Gruner Veltliner, Kremstal Austria

Kangaroo saddle, mandarin pate,
creamed and crispy kale

2009 Chateau De Vaux Haut Bassieres, Moselle France

Braised Wagyu beef cheek,
textured onions and sauce Bordelaise

2003 Château Musar Hochar Blend, Bekaa Valley Lebanon

Pineapple, coconut and lime sorbet,
tapioca and a lemongrass granita

Warm cinnamon apple, roasted oats,
vanilla cream and brandy snaps

Romate Moscatel Ambrosia, Jerez Spain

Tea, coffee and friandise

Eight courses including tea, coffee and friandise

\$110pp

Menu and Sommelier selected wine

\$165pp



TO START

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| Freshly shucked Coffin Bay oysters, natural or mornay | six twelve | \$22 \$40 |
| Smoked eel terrine, fennel, coriander and peking duck consomme | | \$26 |
| Otway free range pork, pistachio crumbs, apple and white balsamic vinaigrette | | \$27 |
| Angel hair pasta, vongole, Osetra caviar and Hervey Bay scallop | | \$29 |
| Wagyu beef tartare, house cured bresaola, anchovy beignet and brioche | | \$27 |
| Goats cheese and black truffle panna cotta, mushrooms a la Grecque, broad beans and black garlic vinaigrette | | \$29 |
| The Point charcuterie board | | \$35 |

MAIN

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| Tart of globe artichokes, basil, fiore di burrata and confit tomato | \$36 |
| Hiramasa kingfish, squid escabeche, mustard fruits and lilliput capers | \$44 |
| Suzuki mulloway, pickled cucumber and Moreton Bay bug carpaccio | \$47 |
| Mackerel en croute, sweet grapes, almond beurre noisette and golden raisins | \$42 |
| Aylesbury duck, brussel sprout fondant, red cabbage puree and griottines | \$46 |
| Kangaroo saddle, mandarin pate, creamed and crispy kale | \$46 |
| Braised Wagyu beef cheek, textured onions and sauce Bordelaise | \$44 |

SIDES

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| Broccolini, chilli, white anchovies and garlic | \$11 | Honey glazed heirloom carrots and pine nuts | \$10 |
| Pickled beetroot, ash goats cheese and blood orange | \$11 | Garden salad and French vinaigrette | \$10 |
| Hand cut chips and sauce choron | \$10 | Potato and mushroom dauphinoise | \$10 |
| Brussel sprouts and bacon lardons | \$10 | Waldorf salad | \$11 |



BEEF

Beef tasting plate Individual portions of Sher Wagyu, Hopkins River grain and Cape Grim pasture fed beef \$56

PASTURE FED Cape Grim TAS

350g pasture fed **Cape Grim** Scotch fillet, field mushrooms, creamed potato, baby carrots and 'The Point butter' \$39

250g pasture fed **Cape Grim** Eye fillet, The Point garnish* \$43

250g pasture fed **Cape Grim** Porterhouse, The Point garnish* \$39

900g pasture fed **Cape Grim** Tomahawk rib eye - *the challenge* \$78

GRAIN FED Dunkeld VIC and Clare Valley SA

250g grain fed **Clare Valley** Eye fillet, The Point garnish* \$45

250g grain fed **Hopkins River** Porterhouse, The Point garnish* \$41

GRAIN FED WAGYU 350 DAYS minimum Ballan VIC

250g **Sher Wagyu** Porterhouse MS 8+, The Point garnish* \$68

250g **Sher Wagyu** Rump fillet MS 8+, The Point garnish* \$64

***The Point garnish**

Roasted bone marrow, wilted spinach, lemon and a choice of bearnaise, mushroom, peppercorn or red wine sauce

BEEF TO SHARE *for two guests*

600g pasture fed **Cape Grim** Chateaubriand, mushrooms, bacon lardons, shallots and spinach \$46pp

900g grain fed **Clare Valley** Rib Eye, Waldorf salad, pink peppercorn sauce, *carved at your table* \$47pp

DESSERT

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| Warm cinnamon apple, roasted oats, vanilla cream and brandy snaps <i>Barbeito Malvasia Special Reserve 20 yo, Madeira Portugal \$18</i> | \$17 |
| Smoked chocolate molten cake, cocoa parfait and banana <i>1982 Toro Albala Pedro Ximenez Gran Reserva, Jerez Spain \$17</i> | \$18 |
| Passionfruit curd, poached rhubarb, meringue and citrus <i>2007 Roumieu Lacoste, Sauternes France \$11</i> | \$17 |
| Blood orange souffle, white chocolate semi freddo and basil <i>2008 Passito di Pantelleria (C Pellegrino), Marsala Italy \$12</i> | \$18 |
| Pineapple, coconut and lime sorbet, tapioca and a lemongrass granita <i>2009 William Downie Petit Manseng, King Valley Vic \$14</i> | \$17 |

CHEESE

Petit Camembert E Graindorge Normandy AOC

This white mould, hand-ladled cows milk cheese is made using traditional camembert methods in Pays d'Auge region of Normandy. The smooth fudgy texture has developed a rich creamy flavour with just a hint of apples.

Blue de Laqueuille AOC Auvergne FRANCE

Made at the Fromagerie Laquelle since 1856 using traditional cheese making methods, this cheese is made using milk from local cows that graze in the hills surrounding the Fromagerie. It is matured for 3 months in cool, humid cellars which result in a smooth, creamy texture complimented by a sweet, blue mould flavour.

Cabot Clothbound Cheddar

Originally produced as an experiment between the huge Cabot dairy cooperative and small farmstead dairy Jasper Hill, this award winning artisan cheese is now recognised as one of the finest cheddars from Vermont in the USA. The result is crystalline-flecked, moist and crumbly cheddar with a sweet, tangy caramel flavour.

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| 75 g portion | \$17 |
| 150 g portion | \$24 |
| Petit Fours | \$12 |
| Macarons | \$24 |

Dessert menu designed by Pastry Chef Sharon Laffan