



Welcome to the Point Revolving Restaurant

Our French-inspired menu weaves some of Tasmania's finest ingredients into an unforgettable dining experience. Our Chefs' focus on traditional French Technique in the kitchen & our tableside flambé infuses unique flavours, while creating a memorable spectacle.

We look forward to sharing the evening with you!

Bon Appétit!

FRESHLY SHUCKED OYSTERS	5 each
CAPE BRUNY, TASMANIA	
Natural, lemon (NF, LG, DF)	
Kilpatrick, smoked bacon (NF, LG, DF)	
Bloody Mary sorbet, vodka, Thai basil (NF, LG, DF)	
Tempura oysters, black garlic aioli, bonito flakes (NF, DF)	

SOUFFLÉ

Double-Baked Tasmanian Rock Lobster	28
Heidi Farm Gruyère cheese, bisque, fennel, cheese wafer (NF)	

ENTRÉE

Hiramasa Kingfish Sashimi	25
Tapioca, cucumber, avocado, daikon, ponzu dressing, Sesame, finger limes (LG, NF, DF)	
Searred Tasmanian Scallops in Half Shell	27
Jerusalem artichokes, truffled goat's curd macadamia nuts, dukkah seasoning, chives	
Point Duck Liver Parfait	23
Cipollini onion jam, blueberries, Sauterne gel, house-made brioche, whipped duck fat (NF)	
Braised Scottsdale Pork Belly	25
Spiced barley salad, carrot, celery, Granny Smith apple, walnuts, honey-balsamic dressing	

FLAMBÉ MAIN COURSE

Flambé Prawns	59
Cooked at your table with Pernod & red curry sauce, rice pilaf, pineapple salsa, puffed rice (NF, LG, DF)	
Eye Fillet Steak 'Diane'	72
Cooked at your table with Cognac, mushrooms, garlic, jus, cream. Served with a side of green beans & speck, Dauphine potatoes (NF)	

MAIN COURSE

Tasmanian Wild Caught Market Fish	51
Carnaroli rice risotto, butternut pumpkin, fish velouté, fennel, pumpkin seeds, parmesan chip (NF)	
Nichols 'EFR' Chicken	46
Pan-fried breast & confit leg, sweet corn, chat potatoes, leek, tomato, red onion, chicken jus (NF, LG)	
Cape Grim Sirloin (MB4+)	62.5
Potato gratin, carrot, onion, herb butter, bone marrow jus Served with side salad of mixed leaves, croûtons, walnut-balsamic dressing	
Tasmanian Lamb Rump & Braised Neck	56
Cauliflower, sweet potato, snow peas, almonds, herb salsa verde, dukkah seasoning (LG)	

Tasmanian Black Truffle - Winter Supplement

To enhance any Entrée or Main dish, add some fresh truffles
Supplier: 'Tasmanian Truffles'
Please nominate quantity - \$7.5 per gram

SIDES

Paris Mash, brown butter, parsley (NF, LG, V)	11
Broccolini, oyster sauce butter, puffed wild rice & pickled chili	12
Assorted Lettuce, radish, pickled shallots, croûtons, honey balsamic vinaigrette (V)	8.5
Fries, black truffle salt, parmesan (NF, LG, V)	10
Caramelised Beetroot, Meander Valley feta cheese, Sherry vinegar, pumpkin seeds, roquette (NF, LG, V)	10

VEGETARIAN MENU

ENTRÉE

Jerusalem Artichoke, salt-roasted & purée	23
Truffled goat's curd, macadamia nuts, dukkah seasoning, herbs (V)	
Marinated & Pan-fried Halloumi	23
Spiced barley salad, carrot, celery, walnut, leaves, Granny Smith apple, honey-balsamic dressing (LG, V)	

MAIN

Carnaroli Risotto	40
Variations of beetroot, fennel, orange segments, almonds, roquette, feta cheese (LG, V)	
Silken Tofu Spring Roll	39
Edamame beans, Asian mushrooms, ponzu, coriander, rice crisp (NF, V)	
House-made Potato Gnocchi with Winter Truffle	44
Caramelised potato foam, confit cherry tomatoes, Zucchini, asparagus, garlic flowers (V, NF)	

Our menus contain many food allergens and intolerances. All food items are prepared in the same kitchen handling ingredients made from wheat, cereals containing gluten, milk, tree nuts, peanuts, crustaceans, fish, sesame seeds, eggs, soybeans and lupins. Whilst all reasonable efforts are taken to accommodate individual guest dietary needs, we cannot guarantee our food will be 100% allergen free.

Selected dishes can be prepared without the addition of wheat, gluten or dairy, however, we cannot guarantee traces will not remain. Please do not hesitate to alert our staff with any specific dietary requirements.

LG- Low Gluten, V - Vegetarian, Vegan, DF - free from dairy, NF - no added nuts