



*Welcome to the Point Revolving Restaurant where our aim is
to present a combination of classic French dishes
enhanced by modern technique.*

*Chef Kent Sullivan uses only the finest Tasmanian produce
to create exquisitely presented, well seasoned dishes
with balanced flavours.*

Bon Appétit



Oysters

*Market Fresh Selection of Tasmanian Grown Oysters
served with pickled spring onion, avruga caviar and lemon
Please ask your waiter for tonight's selection.

*Three Oysters (minimum serve)
Each Additional Oyster*

*Fifteen
Three Fifty*

Entrée

*Cream of White Onion Soup
with green pea and sage tortellini*

Twenty Two

*Duck and Foie Gras Terrine
with hibiscus purée, onion confit , celery, coriander
and toasted walnut bread*

Twenty Four

*Fricassée of Wild Mushrooms
with poached egg and tarragon atop a toasted brioche
finished with shaved black truffle*

Twenty Seven Fifty

*Pepper Cured Hiramasa Kingfish
with pickled radish, green apple, lemon infused oil,
shaved cucumber, yoghurt and avruga caviar*

Twenty Nine

*Hot Smoked Macquarie Harbour Ocean Trout
with white gazpacho, frisée, green grapes and verjuice*

Twenty Seven

*Cauliflower Pannacotta
with roasted cauliflower, shaved asparagus, parmesan nage
and cumin oil*

Twenty



Main Course

<i>Rolled Rabbit</i> <i>with spinach mousse, fregola , lemon, olives, parmesan, confit garlic and chicken sauce</i>	<i>Thirty Eight</i>
<i>Pan Seared Duck Breast</i> <i>with French green lentils, pear, frisée, pickled cumquats rosemary oil and date purée</i>	<i>Thirty Eight</i>
<i>Pan Fried Market Fish</i> <i>With celeriac purée, shellfish butter, broad bean and bacon fricassée and champagne velouté</i>	<i>Thirty Nine</i>
<i>Oven Roasted Rib Eye</i> <i>served with caramelised shallots, spinach purée, Paris mash, béarnaise sauce and Dijon mustard</i>	<i>Forty Six</i>
<i>Grilled Black Angus Eye fillet</i> <i>with roasted brussel sprouts, beetroot, pumpkin purée, liquorice reduction and celery shoots</i>	<i>Forty One</i>
<i>Roasted Vegetable Rotolo</i> <i>with mozzarella, capsicum, sauce stifado, toasted pine nuts, currants and fried herbs</i>	<i>Thirty Two</i>
<i>Flambé Prawns (cooked at your table)</i> <i>seared, then flamed with pernod, served with a yellow curry sauce, baby coriander, mango yoghurt bavarois, mango chutney and fragrant coconut rice</i>	<i>Forty Four</i>



Accompaniments

<i>Pommes Frites</i>	<i>Ten</i>
<i>Green Beans with sheep's milk feta and toasted pine nuts</i>	<i>Ten</i>
<i>Frisée, Cucumber, Apple and Dill Salad with apple cider vinaigrette</i>	<i>Ten</i>
<i>Mixed Leaf, Red Onion, Tomato and Baby Herb Salad with French dressing</i>	<i>Ten</i>
<i>Roasted Baby Potatoes with garlic and rosemary purée</i>	<i>Ten</i>