



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



Dessert

<i>Pineapple and Almond Financier with burnt orange parfait , sunflower seeds, pine nut oil sorbet and vanilla paper tuille</i>	<i>Eighteen</i>
<i>Yoghurt Sorbet with rosewater and strawberry soup, 'sous vide' strawberries, coconut dacquoise and rose petals</i>	<i>Eighteen</i>
<i>Tonka Bean Pannacotta with poached rhubarb, mango fruit strap, pistachio brittle and baby mint</i>	<i>Eighteen</i>
<i>Honey Creme Brûlée with Bridestowe lavender ice cream, macadamia crumb and caramelised apple foam</i>	<i>Eighteen</i>
<i>Warm Gianduja Chocolate Fondant with malted milk ice cream and sesame seed praline disc</i>	<i>Eighteen</i>
<i>Crêpes Suzette (cooked at your table) with orange confit, lemon curd and ' Meander Valley' vanilla cream</i>	<i>Twenty Two</i>
<i>A selection of three fine Tasmanian or French Cheeses served with crispbreads, fig chutney, muscatels and fruit paste</i>	<i>Twenty Two Per Person</i>