



Welcome to the Point Revolving Restaurant

Our chef Luke Stepsys and his team have created a menu that is a treat for all of the senses, fusing flavors, textures and temperatures to delight the most discerning of palates, using the finest produce from Tasmania and around the world.

Our friendly staff are more than happy to help with any questions you may have or please speak with our sommelier for help selecting the most appropriate wine to match your meal.

We trust you will enjoy your dining experience with us.

The Point Revolving Restaurant

Two Course \$65 per person

Entrée, Main course or Main course, Dessert

Three Course \$79 per person

Entrée, Main course, Dessert

Four Course \$89 per person

Entrée, Main course, Dessert, Cheese

Entrée

6 Freycinet Marine Farm Oysters

Chilli and lime sorbet

**Additional oysters \$3.50 each*

Twice Cooked Baby Pigeon

T ruffled potato puree, soft herb salad and porcini essence

Ham and Melon

Jamon serrano, rockmelon, textures in parmesan and

la goya manzanilla caramel

Lightly Cured Macquarie Harbour Ocean Trout

Fromage blanc, cucumber sorbet, micro herbs,

mustard and flowers

Rannoch Farm Quail

Seared duck liver, caramelized apple, poached walnuts and sauternes

emulsion

Crisp Snapper Fillet

Sweet and sour eggplant, green olive butter

Wagyu Beef Minute Steak

Tomato jelly, fried capers, pommes frites and mustard cream

**cooked at table*

Main Course

Loin of Grain Fed Aurora Lamb

Dehydrated olives, carrot puree,
caramelized shallot and goats cheese foam

Seared Tiger Prawns

Scampi, cabbage and potato gratin, crispy sprout leaves and roasted shellfish
essence

** cooked at table*

Organic Chicken Breast

Ragout of spring bay scallops, morels and escargots, black truffle, rigatoni
and champagne leek sauce

Smoked Huon Valley Salmon

Warm vichyssoise of potato and leek, slow poached free range egg, bacon
toast and avruga caviar

Duck Breast 'Sous Vide'

Pumpkin essence, crisp leg meat, liquorice, lemon, dates and coffee oil

Slow roasted King Island Sirloin

Salsify, oxtail, shallots, potato espuma and spiced spinach puree

Accompaniments \$9

Baby beetroot, asparagus and goats cheese salad, aged balsamic

Rocket, pear and parmesan salad, hazelnut dressing

Fried chat potatoes, roasted garlic and rosemary salt

Vegetarian

Entrée

Tomato Jelly, Tartare & Dust

With green bean and micro herb salad, parmesan foam and sherry vinegar

Baby Beetroot

Asparagus and goats cheese salad, salsa verde and cucumber sorbet

Main Course

Tempura Fried Tofu

Pumpkin essence, liquorice, lemon, tasted pumpkin seeds and coffee oil

Grilled Haloumi

Sweet and sour eggplant, zucchini flower and green olive butter

Desserts

Chocolate Delice

Pedro ximinez jelly, orange, date and pistachio salad, cardamom icecream

Passionfruit Soufflé

With passionfruit ice cream

**please allow 25 minutes*

Raspberry Sorbet

With lemon, mascarpone and vanilla foam, Joconde biscuit and raspberry dust

Crepes Suzette

With sparkling pink grapefruit spider

* cooked at table

Cinnamon Crème Brulee

Apple confit and burnt honey icecream

Local and Imported Cheese Selection

T aleggjo - washed rind, cows milk. Italy

Healey's Pyengana Cheddar – hard cooked cows milk. T asmania

Bouche D'affinois – soft rind, cows milk. France

T asmanian Heritage Red Square - washed rind, cows milk. T asmania

Saint Agur – blue, cows milk. France

Bruny Island O.D.O. – cows milk. T asmania

Meredith Dairy– soft textured, goats milk, Victoria

Pont L' eveque, washed rind, cows milk, France