



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  
 Kilpatrick, smoked bacon  
 Bloody Mary sorbet  
 Tempura oysters, black garlic aioli

SOUFFLÉ  
 Double-Baked Tasmanian Rock Lobster 28  
 Alpine cheese, bisque

ENTRÉE

French Style Cape Grim Beef Tartare 25  
 Egg yolk, white anchovies, Sherry, garlic chives, Nasturtium, potato crisps

Tasmanian Scallops in Half Shell 27  
 Sunchoke, truffled goat's curd, macadamia nuts, dukkah seasoning, chives

Point Duck Liver Parfait 23  
 Cipollini onion jam, blueberries, Sauterne gel, lettuce leaves, house-made brioche, whipped duck fat

Scottsdale Pork Belly 25  
 Masterstock-braised, soft egg, bok choy, sesame dressing, pickled mild chili

FLAMBÉ MAIN COURSE

Flambé Prawns 59  
 Cooked at your table with Pernod, rice pilaf, pineapple salsa, puffed rice

Eye Fillet Steak 'Diane' 72  
 Cooked at your table with Cognac, with green beans & speck, Dauphine potatoes

MAIN COURSE

Pan-fried Market Fish 51  
 Carnaroli rice risotto, butternut pumpkin, fish velouté, fennel, pepitas, parmesan chip

Nichols 'EFR' Chicken 46  
 Pan-fried breast & confit leg, sweet corn, chat potatoes, leek, tomato, red onion, chicken jus

Cape Grim Sirloin (MB4+) 59  
 Paris mash, mixed mushrooms, baby peas, onion, garlic, roasted bone marrow jus

Tasmanian Slow-cooked Lamb Rump & Braised Neck 56  
 Cauliflower, sweet potato, snow peas, almonds, herb salsa verde, dukkah seasoning

SIDES

Paris Mash, brown butter, parsley 11

Broccolini, oyster sauce butter, puffed wild rice & pickled chili 11

Assorted Lettuce, radish, pickled shallots, croûtons, honey balsamic vinaigrette 7.5

Fries, black truffle salt, parmesan 10

Caramelised Beetroot, Sherry vinegar, Meander Valley feta cheese, pumpkin seeds, roquette 10

VEGETARIAN MENU

ENTRÉE

Jerusalem Artichoke 23  
 Truffled goat's curd, macadamia nuts, dukkah seasoning, herbs

Miso Eggplant 23  
 Bok choy, soft egg, sesame dressing, pickled mild chili, puffed rice

MAIN

Carnaroli Risotto 40  
 Variations of beetroot, fennel, almonds, roquette, feta cheese

Silken Tofu Spring Roll 39  
 Edamame beans, Asian mushrooms, ponzu, coriander, rice crisp

House-made Potato Gnocchi 40  
 Asparagus, kale, radish, green raisins, blue cheese sauce, savoury granola

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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.