



GROUP MENU

For groups of 12 to 40 people

Entrée, Main Course & Dessert

\$110

*Glass of Sparkling wine
& Tea or Coffee included*

Add cheese - 30g / 14 - each additional cheese 7.5

Served with muscatel grapes, Huonville apple, walnut bread & lavosh

**Due to seasonal availability, this menu is subject to change without notice*

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



Amuse Bouche

An appetizer from our Chef's Kitchen

Entrée

Pacific Oysters Natural (LG)

4 oysters served with lemon

Tasmanian Scallops in Half Shell

Jerusalem artichokes, truffled goat's curd, macadamia nuts, dukkah seasoning, chive sauce

Point Duck Liver Parfait (NF)

Cipollini onion jam, blueberries, Sauterne gel, house-made brioche, whipped duck fat

House-made Falafel (V)

Pan-fried selection of mushrooms, caramelised onion, herb salsa verde

Main

Tasmanian Wild Caught Market Fish (LG, NF)

Pan-fried, carnaroli rice risotto, butternut pumpkin, fish velouté, fennel, pumpkin seeds, parmesan chip

Tasmanian Slow-cooked Lamb Rump & Braised Neck (LG)

Cauliflower, sweet potato, snow peas, almonds, herb salsa verde, dukkah seasoning

Cape Grim Braised Short Rib MB4 (LG, NF)

Paris mash, mixed mushrooms, baby peas, onion, garlic, roasted bone marrow jus

House-made Potato Gnocchi (V)

Asparagus, kale, radish, green raisins, mixed cheese sauce, savoury granola

Dessert

Berry Pavlova (LG, V, NF)

Fresh seasonal berries, Chantilly cream, yuzu-lemon curd, mint, lemon sorbet, Grand Marnier

Cold-set Valrhona Chocolate Tart

Coconut, cherry, buckwheat pastry, condensed milk ice cream, cocoa nibs

Honey Crème Brûlée (V, NF)

Rhubarb compote, raspberry, milk crumble, caramel ice cream, lavender

To Finish

Freshly Brewed Tea or Coffee

with Point Iced Mocha Cups

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