



VALENTINE'S DAY MENU

Sunday 14th February 2021

6 Courses

Glass of French Sparkling Wine On Arrival
A Rose & a Box of Chocolates for your Partner!

\$180 pp





Valentine's Day

Amuse Bouche

Bloody Mary Style Local Oyster
Vodka, Thai basil

Entrée

Mooloolaba Wild Caught Prawns
Charred stone fruit, truffled goat's curd, sunflower seeds, pea tendrils, Lobster bisque

House-made Falafel
Yoghurt labneh, seasonal greens & pickles, herbs, spicy dressing

Hiramasa Kingfish Sashimi
Cucumber, avocado, tapioca salad, ponzu dressing, sesame, finger limes, micro herbs

Main Course

Flinder's Island Lamp Rump & Neck
Sweet potato, cauliflower, snow peas, herb salsa verde, house-made dukkah seasoning

Fish of the Day
Carnaroli risotto, butternut pumpkin, pepitas, velouté de poisson

Cape Grim Eye Fillet 180g
*Cygnnet gourmet mushrooms, panfried & pâté,
caramelised onion, beans, potato gratin, Diane sauce*

House-made Potato Gnocchi
Cherry tomatoes, asparagus, zucchini, snow peas, mixed cheese sauce, savoury apple granola

Pre-Dessert

Flavours of Rose Water, French Chocolate, Champagne, Cherry Ice cream

Dessert

Honey Crème Brûlée
Mixed berries, milk crumble, lavender, vanilla ice, lemon balm

Rhubarb & Almond Tuille
Almond sponge, raspberry, butter streusel, lemon sorbet, elderflower

Selection of Coal River Farm Cheese
Caramelised apple, walnuts, muscatel grapes, Point lavosh, walnut bread

To Finish

Point's Signature Mocha Parfait Cup
Tea or Coffee