



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, vodka, Thai basil
 Tempura style oysters, black garlic aioli, bonito flakes

SOUFFLÉ

Double-Baked Tasmanian Rock Lobster 28
 Heidi Farm Gruyère cheese, bisque, fennel, cheese wafer

ENTRÉE

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

Tasmanian Scallops in Half Shell 27
 Jerusalem artichokes, truffled goat's curd, macadamia nuts, dukkah seasoning, chive sauce

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

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

FLAMBÉ MAIN COURSE

Flambé Prawns 59
 Cooked at your table with Pernod & red curry sauce, rice pilaf, pineapple salsa, puffed rice

Eye Fillet Steak 'Diane' 72
 Cooked at your table with Cognac, mushrooms, garlic, jus, cream. Served with a side of green beans & speck, Dauphine potatoes

MAIN COURSE

Tasmanian Wild Caught Market Fish 51
 Carnaroli rice risotto, butternut pumpkin, fish velouté, fennel, pumpkin seeds, 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 cheese 10

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

VEGETARIAN MENU

ENTRÉE

Jerusalem Artichoke 23
 Salt-roasted & purée, truffled goat's curd, macadamia nuts, dukkah seasoning, herbs

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

MAIN

Carnaroli Risotto 40
 Variations of beetroot, orange segments, almonds, roquette, feta cheese

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

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

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.