THE POINT
REVOLVING RESTAURANT

CHRISTMAS LUNCH MENU



AMUSE BOUCHE

SET ENTRÉE

Tasmanian Rock Lobster
Charred avocado, fennel, bisque emulsion, yuzu vinegarette LG NN A

Buffalo Mozzarella
Grilled vegetable carpaccio, pine nuts, focaccia LG V

Quail Roulade
Smoked beetroot, herb mousse, spiced dukkha

MAIN COURSE

Beef Wellington
Spinach puree, saffron & orange poached shallot, sauce périgourdine NN

Duck
Roasted breast, confit leg, nectarine, smoked jus LG NN

Market Fish
Herb crusted, warm tomato & spanner crab salad, sauce vierge A

Gnocchi
Stracciatella, tomato sugo, sundried tomato soil V NN

SIDES TO SHARE

New season pink eye potatoes, extra virgin olive oil, fine herbs LG NN ND V VEGAN

Organic leaves, pickled shallot, radish, chardonnay vinegarette LG NN ND V VEGAN

DESSERT OR CHEESE

Christmas Pudding
Spiced cherries, almond sponge, brandy anglaise, vanilla ice cream V

Chocolate Tart
Sherry caramel, white chocolate mousse, chocolate hazelnut soil V

Tasmanian Cheese Trio
Muscatel, apple, lavosh, walnut bread, quince V

TO FINISH

Point Chocolate Coffee Cups V LG

Menu subject to change

LG Low Gluten, **LGO** Low Gluten Option, **V** Vegetarian, **NN** No Added Nuts, **ND** No Dairy
Seafood - **A** Australian, **I** Imported, **M** Mixed Origin

All food items are prepared in the same kitchen. Whilst all reasonable efforts are taken to accommodate individual guest's dietary needs, we cannot guarantee our food will be 100% allergen-free. Selected dishes can be prepared without the addition of known allergens and intolerances; however, we cannot guarantee traces will not remain. Please alert our staff with any specific dietary requirements.

WREST POINT

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YOUNG DINERS MENU

ENTRÉE

Tasmanian Rock Lobster Macaroni A NN
Pangrattato

"Mozzarella Sticks" V NN
Crumbed, Francesco's passata

Risotto LG V NN
Pumpkin, grilled vegetables, Parmesan, pea tendrils

MAIN COURSE

Market Fish LG NN
Pan-fried or crumbed
Mixed vegetables, potatoes, lemon

Eye Fillet of Beef LG NN
Pomme puree, green beans, asparagus, jus

Crumbed Chicken Fillets LG NN
Potato fries, mixed salad

Gnocchi V NN
Stracciatella, tomato sugo

DESSERT

Trio of Ice Cream NN V
Butter crumble, fresh berries, raspberry meringue

Warm Chocolate Brownie NN V
Chocolate ganache, chocolate crumble, vanilla ice cream

TO FINISH

Point Chocolate Ice Cream Cups LG V NN

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