



## **BREAKFAST**

### **Monday to Sunday 8am- 11.30am**

Thick cut toast or fruit toast with homemade jam & butter (v)	6
Fresh fruit with a side of honey yoghurt (v)*	7
Bircher muesli with toasted nuts, dried fruits & berry compote (v)	8
Homemade banana bread with nut butter & ricotta (v)	8
Bacon & egg foccacia with bbq sauce	8
Scrambled eggs with smoked tomato relish & sourdough (v)*	8
Bacon & eggs "your way" with thick cut toast*	8
French toast with maple syrup & vanilla bean ice cream (v)	11
Grilled haloumi & cherry tomato on turkish bread with tzatziki (v)	12
Chargrilled chorizo & tomato with poached eggs on turkish bread*	14
Prosciutto, spinach & truffled scrambled eggs on sourdough*	15
Asparagus & goats cheese omelette with sourdough (v)*	15
Smoked salmon eggs benedict- poached eggs, spinach & hollandaise*	15
The Point Big Breakfast- bacon, eggs, sausage, grilled tomato, mushrooms, hash browns & toast*	16
Kids' bacon & egg with hash brown (strictly for under 12s)	6

## **SIDES**

Mushroom*, grilled tomato*, hash brown, sausage or bacon*	3
Gluten free bread surcharge (subject to availability)	2

*\* gluten free upon request (v) vegetarian*

*Menu alterations may result in food delays during busy trading periods*



## LUNCH

**Monday to Friday 11.30am-3pm**  
**Saturday & Sunday 12pm-3pm**

Toasted ciabatta garlic bread (v)	6
Turkish bread doused with olive oil, roasted fennel seeds & dip (v)	8
½ dozen fresh Tasmanian oysters      blue mornay 18   kilpatrick*18   natural*	16
Late starter- fried eggs, bacon, grilled tomato and turkish bread*	10
Salt & pepper squid served with asian greens and chilli lime caramel	12
Grilled haloumi with a salad of roast capsicum, tomato & red onion on turkish bread (v)	13
Slow cooked wagyu beef cheek with rigatoni pasta chorizo and mushroom	15
Four half shelled QLD scallops, ruby grapefruit & lime salad*	16
Warm salad of roast capsicum, fried potato, green bean & artichoke heart with truffle vinaigrette (v)*	13
Classic steak sandwich- eye fillet, lettuce, tomato, onion, cheese & aioli served on turkish bread	15
Chicken parmigiana with creamy mash, shaved prosciutto & tomato salsa	20
Crispy skinned atlantic salmon with hand cut chips, a fresh garden salad & sauce hollandaise *	22
200g sirloin steak with hand cut chips & a red wine jus*	24
Grilled barramundi with creamy mash, asparagus spear & a tomato coulis*	25

## SIDES each 7

- Shoestring fries with tomato sauce (v)\*
- Garden salad with house vinaigrette (v)\*
- Mixed greens with roasted almonds (v)\*

*\* gluten free upon request      (v) vegetarian/ vegetarian upon request*



## DINNER

**Monday to Saturday 5.30pm- 9.30pm**  
**Sunday 5pm – 9pm**

Toasted ciabatta garlic bread (v)	6
Turkish bread doused with olive oil, fennel seeds, house dip & olives (v)	13

## ENTREES

½ dozen fresh Tasmanian oysters	blue mornay 18	kilpatrick* 18	natural* 16
Four half shelled QLD scallops with a ruby grapefruit & lime salad*	18		
Salt & pepper squid with asian greens and a chilli lime caramel	14		
Slow cooked wagyu beef cheek with rigatoni pasta, chorizo and mushroom	16		
Crumbed pork belly with parsnip puree & apple salad	16		
Warm salad of roast capsicum, green bean, fried potato, red onion & artichoke heart with a truffle vinaigrette*	15		
Baked ricotta tart with caramelized onion, roma tomato, shaved prosciutto and fig vincotto (v)	15		

## MAIN COURSE

Grilled barramundi on saffron potato with a watercress & cherry tomato salad*	31
Crispy skinned atlantic salmon served on a white bean ragout with roasted fennel*	29
Osso bucco on a fresh garden pea & roast capsicum risotto*	29
Coq au vin- Red wine braised chicken with herbed potato & baby carrot*	29
Seared eye fillet with creamy mash, portobello mushroom, fire roasted onion & a red wine jus*	34
House made parmesan gnocchi with fresh asparagus, baby caper, olive petal & a tomato sauce (v)	25
Risotto of roasted pumpkin, goats cheese, ricotta with a rocket & parmesan salad (v)*	26

## SIDES each 7

Shoestring fries with roasted garlic aioli (v)*
Garden salad with house vinaigrette (v)*
Mixed greens with roasted almonds (v)*

*\* gluten free upon request      (v) vegetarian/ vegetarian upon request*



## DESSERTS

### Available lunch & dinner

Black & white chocolate brownie with chocolate sauce and swiss chocolate ice cream	9
Honey & Drambuie crème brulee with biscotti*	10
Apple & raspberry crumble with vanilla bean ice cream	12
White chocolate & pistachio parfait with rosella syrup*	9
Selection of gelato with chocolate sauce & crushed nuts	9
Cheese plate served with lavosh & accompaniments*	60gr 13
	90gr 18
	120gr 24

## KIDS MENU

### strictly for under 12s

Small eye fillet with potato mash, sautéed spinach and jus*	10
Beer battered flathead with chips and garden salad	9
Crumbed chicken with chips and garden salad	8
Penne pasta with beef, peas and tomato sauce (v)	9
Vanilla ice cream with caramel, chocolate or strawberry topping	4

*\*gluten free upon request*

*(v) vegetarian/ vegetarian upon request*