



For all occasions

Contact Us: The Point Restaurant and Bar 176-178 Grey Street South Bank 4101 P: (07) 3846 5555
E: info@thepointrb.com.au W: www.thepointrb.com.au

Breakfast Buffets
Available for groups from 20people

Continental Breakfast Buffet
\$15.50 per person

Fresh fruit platters
Croissants, toast with honey and home made jam
Muesli selection with yoghurts

Fruit juices
Percolated coffee & tea

Hot Breakfast Buffet
\$20.00 per person

Fresh fruit platters
Scrambled eggs, crispy bacon
Grilled tomatoes, sausages
Hash browns
Toast & homemade jam

Fruit juices
Percolated coffee & tea

Combination of hot & cold breakfast \$30.00 per person

Lunch Set Menu
2 course \$ 35 pp
3 course \$ 44 pp

Sample

Turkish bread & dip

Slow cooked wagyu beef cheek with chorizo, mushroom and penne pasta

Crispy skinned atlantic salmon with hand cut chips & fresh garden salad & sauce hollandaise *

Black & white chocolate brownie with chocolate sauce
and swiss chocolate ice cream



Canapés & Platters

(Stand-up Cocktail Party Style)

Combine your canapé package with a beverage package
and receive a 10% discount off your food bill

A la carte

Build your own package for 20 people or more

Pick *6 or more* for your function

Prices are per piece and per person

- Turkish bread & dips (v) \$3
- House cured salmon* \$3
- Tandoori chicken skewers with cucumber yoghurt* \$3
- Cocktail sausage rolls \$3
- Mixed party pies \$3
- Thai fish cakes \$3
- Crumbed haloumi with smoked tomato relish (v) \$3
- Italian meatballs \$3
- Marinated olives (v)* \$3

- Balsamic marinated tomato with goats curd (v) \$3.5
- Rolled pork belly with pickle \$3.5
- Grilled ½ shelled scallops with citrus salad* \$4
- Truffled confit duck tarts \$4
- Crab & scrambled egg tarts \$4

- Goats cheese en croute with truffle honey (v) \$3.5
- Mushroom risotto balls (v) \$3.5
- Salmon pearls on buckwheat blinis & mascarpone \$5
- Foie gras en croute \$5

** denotes gluten free dishes upon request (v) vegetarian*

Canapés Packages

"Basic"

\$15 pp- 1 piece each

Turkish bread & dip
Tandoori chicken skewers with cucumber yoghurt
Cocktail sausage rolls or mixed party pies
Vegetarian spring rolls with sweet chilli
Thai fish cakes

"Classic"

\$20 pp- 1.5 piece each

Turkish bread & dip
House cured salmon with lime mayo
Crumbed haloumi with tomato relish
Rolled pork belly with pickle
Garlic marinated olives

"Funky"

\$30 pp- 1 piece each

Turkish bread & dip
House cured salmon with lime mayo
Tandoori chicken skewers with cucumber yoghurt
Cocktail sausage rolls
Thai fish cakes
Italian meatballs
Garlic marinated olives
Mushroom risotto cubes
Crumbed haloumi with smoked tomato relish

"Stylish"

\$35 pp- 1.5 pieces each

Turkish bread & dip
Balsamic marinated tomato with goat's curd
Rolled pork belly with pickle
Crab & scrambled egg tarts
Grilled ½ shelled scallops with citrus salad
Mushroom risotto cubes

"VIP"

\$45 pp- 1.5 pieces each

House cured salmon with lime mayo
Crab & scrambled egg tarts
Grilled ½ shelled scallops with citrus salad
Truffled confit duck tarts
Goats cheese en crouete with truffle honey
Mushroom risotto cubes
Crumbed haloumi with smoked tomato relish
Salmon pearls & citrus mascarpone on buckwheat blinis
Foie gras en crouete

Function Menus
For 20 people or more

Set Menu
No choice, pick one dish per course

2 Course - \$42pp

3 Course - \$52pp

To begin

Toasted Turkish bread & dips for the table (v)

Entrees

Crumbed pork belly with parsnip puree & apple salad

Warm salad of roast capsicum, green bean, red onion,
artichoke & truffle vinaigrette (v)*

Slow cooked wagyu beef cheeks, chorizo, mushroom with penne pasta

Mains

Coq au vin- Red wine braised chicken with herbed potato & baby carrots*

Crispy skin atlantic salmon served with white bean ragout and roast fennel*

House made parmesan gnocchi with fresh asparagus, baby capers, olive petals &
a tomato sauce (v)

Desserts

Black & white brownie with a dark chocolate sauce and swiss chocolate ice-cream

Apple & raspberry crumble with vanilla bean ice cream

Honey and Drambuie crème brulee with biscotti*

** denotes gluten free dishes upon request (v) vegetarian*

Alternate place

Pick 2 choices per course

2 Course \$48

3 Course \$58

To begin

Toasted Turkish bread & dips for the table (v)

Entrees

Baked ricotta tart with caramelised onion,
roma tomatoes & a fig vincotto (v)

Crumbed pork belly with parsnip puree & apple salad

Slow cooked wagyu beef cheeks, chorizo, and mushroom with penne pasta

Salt & pepper squid served with asian greens & chili lime caramel

Mains

Seared eye fillet with creamy mash, portobello mushrooms,
fire roasted onion & a red wine jus*

Osso bucco on a fresh pea & roast onion risotto, gremolata*

Crispy skin atlantic salmon served with white bean ragout and roast fennel*

Risotto of roasted pumpkin, goats cheese, ricotta with a rocket &
parmesan salad (v)*

Desserts

Black & white brownie with a dark chocolate sauce and swiss chocolate ice-cream

Apple & raspberry crumble with vanilla bean ice cream

Honey and Drambuie crème brulee with biscotti*

Individual cheese plate with accompaniments*

** denotes gluten free dishes upon request (v) vegetarian*

**Set choice menu
Reduced a la carte**

2 Course - \$52pp

3 Course - \$62pp

To begin

Toasted Turkish bread & dips for the table (v)

Entrees

Baked ricotta tart with caramelised onion,
roma tomatoes & a fig vincotto (v)

Crumbed pork belly with parsnip puree & apple salad

Warm salad of roast capsicum, green bean, red onion, artichoke & truffle vinaigrette

Salt & pepper squid served with asian greens & chili lime caramel

Mains

Seared eye fillet with creamy mash, portobello mushrooms,
fire roasted onion & a red wine jus*

Osso bucco on a fresh pea & roast onion risotto, gremolata*

Coq au vin- Red wine braised chicken with herbed potato & baby carrots*

Grilled barramundi on saffron potatoes with a watercress & cherry tomato salad*

Desserts

Black & white brownie with a dark chocolate sauce and swiss chocolate ice-cream

Apple & raspberry crumble with vanilla bean ice cream

Honey and Drambuie crème brulee with biscotti*

Individual cheese plate with accompaniments*

** denotes gluten free dishes upon request (v) vegetarian*

Beverage Package Options

Silver Beverage Package

Dunes "Hightides Vineyards" Sparkling
Redbank Sauvignon Blanc
Redbank Chardonnay
Redbank Merlot
Basic Beers
Soft Drinks

2 hours @ \$36 per person
3 hours @ \$42 per person
4 hours @ \$46 per person

Gold Beverage Package

Jansz Sparkling
Twin Island Sauvignon Blanc
Yalumba Vermentino
Tiger's Tale Cabernet Merlot
Yalumba Patchwork Shiraz
Basic Beers
Soft Drink
Coffee & tea

2 hours @ \$40 per person
3 hours @ \$46 per person
4 hours @ \$50 per person

Platinum Beverage Package

Pol Roger Champagne
Wirra Wirra 12th Man Chardonnay
O'Leary Walker Pinot Noir
Premium & imported beers
Fruit juice, soft drinks
Coffee & tea

2 hours @ \$70 per person
3 hours @ \$76 per person
4 hours @ \$80 per person

Alternately... beverages may be charged on consumption



Your questions answered...

Contact Stephanie or Roland to arrange a viewing and discuss your requirements

Private Dining Mezzanine Area

20 to 80 people standing cocktail party or 20 to 40 people sit down lunch or dinner.
For groups smaller than the minimum requirement a room hire fee of \$200 applies.

Downstairs Restaurant

Up to 130 people seated or up to 250 standing cocktail party for breakfast, lunch or dinner

Whole venue hire

Again we don't charge any room hire but conditions do apply

Booking terms & conditions

Credit card details must be given in advance to confirm the booking & the event order must be signed and faxed back.

50% of the total bill is non re-fundable in the event of cancellation within two weeks prior to the event. Absolute final numbers must be confirmed no less than 72 hours in advance. The final number confirmed will be the final number catered for and the number charged for.

Menus are subject to change depending on product availability and seasonal change.

Special dietary requirements...

We are very flexible and always try to cater for all requests, feel free to contact us with any questions you might have.

We endeavor to always exceed all customer expectations! Please give us any feedback or ideas in order for us to improve or business

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