



## **AFTER DARK**

**Monday to Sunday from 5.30pm**

### **TO BEGIN**

Turkish bread, house dips & EVO	12
Freshly shucked oysters ½ dozen – natural <u>or</u> kilpatrick *	18

### **A LITTLE SOMETHING**

Crispy fried quail with spicy sauce, salad of plum & fresh herbs	18
Salt & pepper squid tossed in garlic & lemon, pineapple relish	16
Pork belly with bourbon & maple glaze, warm salad of confit vegetables *	18
Mussels in white wine, tomato & garlic, crusty bread*	17
Chilled prawns, avocado, cocktail sauce & herb salad*	18
Seared scallop, grilled prawn, smoked tomato jam and saffron aioli*	21

### **THE MAIN EVENT**

Grilled prawns, scallop & squid, fresh shellfish & saffron pilaf*	32
Lamb rump, crushed potatoes, minted peas & garlic yoghurt*	29
Crispy skinned salmon, tomato & preserved lemon risotto, chive marscapone*	28
Pork cutlet, warm potato salad, mustard mayo & salsa verde*	29
Confit duck leg, roasted breast, shallot & chilli mash, sweet orange jus*	34
Grilled chicken breast with bacon & roast tomato salad, basil sour cream*	28
“Fish of the day”, fried potato, roasted baby fennel & tomato coulis*	29
Black Angus eye fillet, beetroot & rocket salad, walnut butter*	36

### **ON THE SIDE**

Steamed seasonal greens*	7
Crispy fried baby potatoes with garlic & rosemary*	7
Shoestring fries & aioli*	7
The Point house salad *	7
Pear, rocket, bocconcini & walnut salad*	7