














Dinner Menu



STARTERS

The Point Loaf – (enough for 2 people) <i>A duo ciabatta loaf, one half plain and the other half topped with olives Oven baked, served with garlic or plain butter</i>		\$11.50
Seafood Chowder <i>The Point's famous creamy seafood chowder. Served with toasted house bread</i>	small \$15.50	\$21.50
Soup of the Day <i>Served with toasted house bread. Please ask your wait staff for today's soup</i>	small \$12.50	\$15.00
Prawns   <i>The Point's special marinade, served in a hot sizzling frying pan</i>		\$14.50
Salt & Pepper Calamari <i>Served with aioli dipping sauce</i>		\$14.50
New Zealand Green Lipped Mussels   <i>Green lipped mussels infused in a sweet chilli, garlic, white wine & spring onion sauce Served with toasted house bread</i>		\$15.50
Arancini   <i>Crumbed risotto balls, served with caramelised onions</i>		\$18.00

MAINS

Garden Salad   <i>Bowl of fresh garden salad. Add salt & pepper calamari or crispy chicken strips</i>		\$14.50 \$8.00 \$10.00
Arancini   <i>Crumbed risotto balls served with caramelised onions and chef's choice of seasonal vegetables.</i>		\$26.50
Thai Green Banana Curry    <i>Served on a bed of rice with chef's choice of seasonal vegetables</i>		\$27.50
Add Prawns		\$8.00



Vegetarian



Vegan



Gluten Free



Dairy Free

Options Available

Creamy Fettucine Carbonara

Mushroom, Sun-dried Tomato, Smoked Chicken & Bacon

Vegetarian option

Small

\$21.50

\$19.50

Large

\$28.50

\$23.50

Seafood Platter (GF) (DF)

for 1 \$42.50

for 2 \$85.00

A selection of our finest seafood including salt & pepper crispy calamari, New Zealand green lipped mussels simmered in a sweet chilli, garlic, white wine & spring onion sauce, marinated prawns, pan fried scallops, cooked clams & tempura battered blue cod. Served with chips, house bread & a fresh green garden salad

Below meals choose either

Chips or Buttered Herbed Potatoes and Fresh Green Salad or Seasonal Vege

Scotch Fillet (GF) (DF)

\$37.50

Locally sourced scotch fillet, cooked how you like it.

Choose your own sauce, creamy mushroom, garlic butter or peppercorn

Or Man it up with sausages, eggs & chips – no vegies!

Reef & Beef (GF) (DF)

\$42.50

Locally sourced scotch fillet cooked how you like it. Topped with our famous marinated Prawns & garlic butter.

Beef Crumbed Schnitzel (DF)

\$33.50

Locally sourced Beef Schnitzel.

Choose your own sauce, creamy mushroom, garlic butter or peppercorn

Blue Cod (GF) (DF)

\$34.50

Blue cod fillet cooked either in a tempura batter or pan fried in butter & lemon pepper salt.

SIDES

Side of Chips **\$ 5.00**

Vegetables **\$10.50**

Side Salad **\$10.50**

Fried Egg **\$ 3.00**

Extra Sauce for Steak, Mushroom, Pepper or Garlic Butter **\$ 4.00**

1 main meal per person **Extra plate \$5.00**



Vegetarian



Vegan



Gluten Free



Dairy Free

Options Available