











Dinner Menu



STARTERS

- The Point Loaf** – (enough for 2 people) **\$11.50**
*A duo ciabatta loaf, one half plain and the other half topped with olives & rock salt
Oven baked, served with garlic or plain butter*
- Bruschetta** **\$16.00**
Homemade Focaccia topped with a classic tomato, basil herb salsa
- Seafood Chowder** **small \$15.50** **\$21.50**
The Point's famous creamy seafood chowder. Served with toasted house bread
- Soup of the Day** **small \$12.50** **\$15.00**
Served with toasted house bread. Please ask your wait staff for today's soup
- Prawns**   **\$14.50**
The Point's special marinade, served in a hot sizzling frying pan
- Salt & Pepper Calamari** **\$14.50**
Served with aioli dipping sauce
- New Zealand Green Lipped Mussels**   **\$15.50**
*Green lipped mussels infused in a sweet chilli, garlic, white wine & spring onion sauce
Served with toasted house bread*
- Arancini**   **\$18.00**
Crumbed risotto balls, served with caramelised onions

Mains

- Garden Salad**   **\$14.50**
*Bowl of fresh garden salad. Add salt & pepper calamari **\$8.00**
or crispy chicken strips **\$10.00***
- Arancini**   **\$23.50**
Crumbed risotto balls served with caramelised onions and chef's choice of seasonal vegetables.



Vegetarian



Vegan



Gluten Free







Dairy Free


Options Available



Thai Green Banana Curry     \$27.50
Served on a bed of rice with chef's choice of seasonal vegetables
 Add Prawns \$8.00



Creamy Fettucine Carbonara **Small** **Large**
Mushroom, Sun-dried Tomato, Smoked Chicken & Bacon **\$21.50** **\$28.50**
Vegetarian option **\$19.50** **\$23.50**

Scotch Fillet   \$37.50
Locally sourced scotch fillet, cooked how you like it. Served with a fresh green salad & chips or Buttered Herbed Potatoes.
Choose your own sauce, creamy mushroom, garlic butter or peppercorn
Or Man it up with sausages, eggs & chips – no vegies!

Reef & Beef   \$42.50
Locally sourced scotch fillet cooked how you like it. Topped with our famous marinated Prawns & garlic butter. Served with a fresh green salad & chips or Buttered Herbed Potatoes.

Beef Crumbed Schnitzel  \$33.50
Served with and chef's choice of seasonal vegetables.
Choose your own sauce, creamy mushroom, garlic butter or peppercorn

Seafood Platter   **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

Blue Cod   \$34.50
Blue cod fillet cooked either in a tempura batter or pan fried in butter & lemon pepper salt. Served with a fresh green salad & chips or Buttered Herbed Potatoes.

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



Vegetarian



Vegan



Gluten Free



Dairy Free

Options Available