



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 & rock salt Oven baked, served with garlic or plain butter</i>		\$11.50
Seafood Chowder <i>The Point's famous creamy seafood chowder. Served with toasted ciabatta</i>	small \$13.50	\$18.50
Soup of the Day <i>Served with toasted ciabatta. 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 ciabatta bread</i>		\$15.50

VEGETARIAN & SALADS

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 your choice of roast & steamed seasonal vegetables with cheese sauce or a fresh green salad & chips</i>		\$23.50
Creamy Fettucine Carbonara <i>With mushroom & sun-dried tomato</i>	small \$19.50	\$23.50



Vegetarian



Vegan



Gluten Free

options available

MAINS

Scotch Fillet (GF) **\$33.50**

Locally sourced scotch fillet, cooked how you like it. Served with your choice of roast & steamed seasonal vegetables with cheese sauce or a fresh green salad & chips

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

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

Reef & Beef (GF) **\$39.50**

Locally sourced scotch fillet cooked how you like it. Topped with our famous marinated prawns. Served with your choice of roast & steamed seasonal vegetables with cheese sauce or a fresh green salad & chips

Beef Crumbed Schnitzel **\$29.50**

Served with your choice of roast & steamed seasonal vegetables with cheese sauce or a fresh green salad & chips. Choose your own sauce, creamy mushroom, garlic butter or peppercorn

Open Steak Sandwich **\$21.50**

Medium rare sliced scotch fillet served on a ciabatta, with lettuce, tomato and brie.

Topped with homemade caramelised onions and a side of chips

Moroccan Chicken (GF) **\$29.50**

Baked chicken with a medium Moroccan spice with a Greek yoghurt. Served with your choice of roast & steamed seasonal vegetables with cheese sauce or a fresh green salad & chips

Seafood Platter (GF) **for 1 \$38.00 for 2 \$70.00**

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, ciabatta & a fresh green garden salad

Blue Cod (GF) **\$34.50**

Blue cod fillet cooked either in a tempura batter or pan fried in butter & lemon pepper salt. Served with your choice of roast & steamed seasonal vegetables with cheese sauce or a fresh green salad & chips

Creamy Fettucine Carbonara **small \$21.50 \$28.50**

With smoked chicken, bacon, mushroom & sun-dried tomato

SIDES

Basket of Chips **\$5.00**

Vegetables **\$7.50**

Side Salad **\$7.50**

Fried Egg **\$2.00**

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