

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
or crispy chicken strips*

\$ 8.00

\$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 **\$19.50 \$23.50**
 Add Smoked Chicken & Bacon **\$21.50 \$28.50**



Scotch Fillet   **\$37.50**
 Locally sourced scotch fillet, cooked how you like it. Served with 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   **\$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

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

Moroccan Chicken  **\$34.50**
 Served with chef's choice of seasonal vegetables and a dollop of yogurt

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

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**