



THE POINT bistro bar

V Vegetarian
 GF Gluten Free
 ★ Gluten Free on request

BREAKFAST 8am to 11am

Sourdough or Turkish toast, butter, homemade jam V, ★	6
Thick cut fruit toast, whipped ricotta, honey V	7
Fruit salad, seasonal fruit, vanilla yoghurt, chia seeds V, GF	8
Deluxe roasted Morpeth muesli, cold milk, honey yoghurt V	10
Crushed avocado, Persian feta, Zaatar, lemon, sourdough V, ★	12
Breakfast parfait, Morpeth muesli, summer berries, yoghurt V	10
Haloumi flat bread, roast tomato, Baba ghanoush, raita, watercress V, ★	16
Smoked ham hock baked beans, sourdough, poached egg, Hollandaise ★	16
Natural wood smoked bacon, free range eggs, Turkish toast, smoked tomato relish ★	15
Grilled chorizo, roast peppers, spinach, roast mushrooms, olive sourdough ★	17
Chilli con Carne, avocado salsa, flour tortilla, fried eggs, roast tomato, chipotle sour cream ★	16
Wood smoked salmon, sweetcorn and feta fritters, cress, tomato, cumin and dill labne	17
Eggs Benedict, English muffin, baby spinach, poached eggs, Hollandaise sauce w/ ham, bacon or smoked salmon ★	18
The Point Big Breakfast, wood smoked bacon, eggs, hash brown, roast tomato, chipolatas, Turkish toast ★	21

ON THE SIDE

Ham hock baked beans	Chipolatas	
Bacon	Smoked salmon	
Mushrooms	Haloumi	
Chilli con Carne		5
Roast tomato	Hash browns	
Crushed avocado	Buttered spinach	4
Gluten free bread	Hollandaise	2
Extra egg		1.5

BRUNCH 8am to 3pm

The Point BLT Natural wood smoked bacon, parmesan, tomato, rocket	15.5
Smoked salmon bagel, cream cheese, capers	15.5
Haloumi, sourdough, Baba ghanoush, lemon V	14.5

BREAKFAST COCKTAILS

Classic Bloody Mary

Belvedere vodka, dry sherry, lemon, Worcestershire, Tabasco, salt and pepper, fresh celery, tomato juice 16

Champagne Cocktail

Veuve Ambal 'Vin Mousseux' Blanc de Blancs Brut, Grand Marnier, sugar cube, Angostura bitters 14

Cranberry & Orange Mimosa

Dunes & Greene bubbles, cranberry juice, orange juice, mint 8.5



COFFEE by

Blend: 'Ebony and Ivory' - beans are medium roasted, highlighting the clean, fresh flavours and eliminating all bitterness.
 Super smooth and ideal for both black and white coffees.

Flat white	3.8	Short Macchiato	3.5
Cappuccino	3.8	Long Macchiato	3.8
Latte	3.8	Ristretto	3.5
Piccolo	3.5	Double Ristretto	3.8
Long Black	3.8	Espresso	3.5
Mocha	4.5	Double Espresso	3.8
Iced Coffee	6	Decaf (extra)	0.5
Chai latte	4.5		
Add a syrup - hazelnut, caramel, vanilla			0.7

CHOCOLATE

Hot chocolate	4.5
Italian hot chocolate	5.5
Iced chocolate	6

TEA by the pot from Richmond

English Breakfast	Earl Grey
Green Jasmine	Green Mint
Peach Lemon Star	Melon Mint 4.5

JUICE

Orange	4.5
Pineapple	4.5
Guava	4.5
Cranberry	4.5
Cloudy Apple	4.5
Tomato	4.5



THE POINT bistro bar

V Vegetarian
GF Gluten Free
★ Gluten Free on request

BRUNCH 8am to 3pm

The Point BLT Natural wood smoked bacon, parmesan, tomato, rocket	15.5
Smoked salmon bagel, cream cheese, capers	15.5
Haloumi, sourdough, Baba ghanoush, lemon V	14.5

LUNCH 11.30am to 3pm

TO BEGIN

Warm orange and rosemary olives V, GF	5
Turkish bread, homemade dip, extra virgin olive oil, Zaatar V, ★	9
Charcuterie platter ★	21
Oysters ½ Dozen Smoked bacon and black sauce GF Mignonette shallot, red wine vinegar Natural cracked pepper, lemon	18

TO FOLLOW

Seven spice fried squid, bean sprouts, wasabi mayo, nam jim	17
Wagyu cheeseburger, Swiss cheese, dill pickle, smoked tomato, fries	16
Chipotle pulled pork, slaw, flour bun, apple bbq sauce, fries ★	16
Smoked chicken salad, glass noodles, avocado, pea shoots, palm sugar and lime vinaigrette ★	20
Lamb burger, haloumi, roast tomato, rocket, cumin yoghurt, fries	18
Confit duck salad, Persian feta, quinoa, tomato, harissa pumpkin, salsa verde	20
Panko chicken schnitzel, corn salsa, duck fat chips, homemade hot sauce	20
Old school fish cakes, feta and cherry tomato salad, pickled cucumber	17
Pappardelle pasta, harissa pumpkin, peas, tomato, rocket, ricotta V	24
Crumbed local reef fish, green salad, handcut chips, tartar	24
North Queensland barramundi, green beans, olives, rocket, crisp potato, tomato parsley butter, white anchovies GF	30
Angus Reserve sirloin, handcut chips, watercress, béarnaise	30

ON THE SIDE

Shoestring fries, paprika salt, aioli V	7
Rocket, blue cheese and walnut with apple balsamic V, GF	9
Garden salad V, GF	7

DINNER 5pm to late

TO BEGIN

Warm orange and rosemary olives V, GF	5
Turkish bread, homemade dip, extra virgin olive oil, Zaatar V, ★	9
Charcuterie platter ★	21
Oysters ½ Dozen Smoked bacon and black sauce GF Mignonette shallot, red wine vinegar Natural cracked pepper, lemon	18

ENTRÉE OR TO SHARE

Confit pork belly with spring roll and apple ginger purée	17
Crumbed local prawns, corn salsa, hot sauce, pickled cucumber	18
Seven spice fried squid, bean sprout, wasabi mayo, nam jim	17
Tallegio tart and roast mushroom, pomegranate dressing V	16
Hervey Bay scallops on the half shell, preserved lemon, sand crab, tomato and dill GF	18
House smoked lamb, Pecorino and green pea croquettes, spiced eggplant	18

MAIN COURSE

Local prawns, hand rolled gnocchi, tomato, parsley, salmon pearls	28
Roast chicken breast, Mograbh couscous, braised shallots, orange jus	29
North Queensland barramundi, prawn tortellini, enoki mushroom, smoked tomato	31
Roasted lamb rump, lamb shoulder croquette, crisp potato, chimichurri	30
Smoked pork cutlet, horseradish mash, sugarloaf cabbage, devilled jus GF	30
Black mussels, lemongrass, chilli, basil, coconut cream GF	28
Pappardelle pasta, harissa pumpkin, peas, tomato, rocket, ricotta V	24
Market fish, ask for today's specials	POA
Angus Reserve sirloin, handcut chips, watercress, béarnaise	30
Grass-fed beef fillet, porcini gratin, broccolini, sherry jus GF	34

ON THE SIDE

Shoestring fries, paprika salt, aioli V	7
Rocket, blue cheese and walnut with apple balsamic V, GF	9
Pan roasted Brussels sprouts, speck, hazelnut GF	9
Green beans, smoked chilli, almonds, ricotta V, GF	9

BUBBLES

2013 Spring Seed 'Sweet Pea' Moscato	Mc Laren Vale, SA	42	9
NV Dunes & Greene Chardonnay Pinot Noir	Eden Valley, SA	38	9
NV Veuve Ambal 'Vin Mousseux' Blanc de Blancs Brut	Burgundy, FRANCE	48	12
NV 42 degree South Rosé	Cambridge, TAS	60	
NV Pol Roger Brut 750ml	Épernay, FRANCE	115	
NV Pol Roger Brut 375ml	Épernay, FRANCE	55	

WHITE

2013 West Cape Howe Regional Range Riesling	Mount Barker, WA	38	9
2013 La Linea Vertigo 25GR Riesling	Adelaide Hills, SA	48	11
2013 Pewsey Vale Vineyard Riesling	Eden Valley, SA	52	
2013 Opawa Sauvignon Blanc	Marlborough, NZ	48	11
2012 Palliser Estate Sauvignon Blanc	Martinborough, NZ	55	
2012 Domaine Christian Salmon Pouilly-Fumé	Loire Valley, FRANCE	75	
2013 Wirra Wirra Hiding Champions Sauvignon Blanc	Adelaide Hills, SA	45	10
2013 Vasse Felix Sauvignon Blanc Semillon	Margaret River, WA	52	
2013 Corte Giara Pinot Grigio	Veneto, ITALY	38	9
2013 The Edge Pinot Gris	Martinborough, NZ	59	
2013 Nautilus Estate Pinot Gris	Marlborough, NZ	69	
2012 Am Berg Grüner Veltliner	Wagram, AUSTRIA	50	
2012 Yalumba 'EV' Viognier	Eden Valley, SA	52	
2011 Vinum Chenin Blanc	Stellenbosch, STH AFRICA	45	
2012 Forest Hill Chardonnay	Great Southern, WA	50	12
2012 Snake + Herring 'Corduroy' Chardonnay	Margaret River, WA	75	
2010 Kooyong Estate Chardonnay	Mornington Peninsula, VIC	85	
2011 William Fèvre Petit Chablis	Chablis, FRANCE	60	

ROSÉ

2012 La Vieille Ferme Rosé	Rhône, FRANCE	38	9
2013 Langmeil Bella Rouge Cabernet Sauvignon Rosé	Barossa Valley, SA	42	

RED

2011 Tarra Warra Estate Pinot Noir	Yarra Valley, VIC	48	11
2013 Te Mata Estate Gamay Noir	Hawkes Bay, NZ	52	
2012 Dalrymple Pinot Noir	Pipers River, TAS	60	
2011 Maison Louis Jadot Bourgogne Rouge Pinot Noir AC	Burgundy, FRANCE	75	
2011 Two Paddocks Pinot Noir	Central Otago, NZ	91	
2013 Primo Estate 'Merleco' Merlot	Virginia, SA	44	10
2010 Perrin Réserve Côte du Rhône (GSM)	Rhône, FRANCE	48	11
2011 Fattoria Zerbina Ceregio Sangiovese DOC	Emilia Romagna, ITALY	50	
2010 Vietti Nebbiolo Perbacco Langhe DOC	Piedmont, ITALY	95	
2012 Ringbolt Cabernet Sauvignon	Margaret River, WA	55	12
2010 Rymill Cabernet Sauvignon	Coonawarra, SA	65	
2011 Ripper Creek Cabernet Shiraz	Barossa, SA	77	
2011 Umani Ronchi 'Podere' Montepulciano DOC	Abruzzo, ITALY	40	
2010 Tin Shed 'Melting Pot' Shiraz	Barossa, SA	45	10
2012 Two Hands Angels' Share Shiraz	Mc Laren Vale, SA	55	
2010 Heathcote Mail Coach Shiraz	Heathcote, VIC	65	
2010 Curlewis Syrah Bellarine	Bellarine Peninsula, VIC	70	
2010 Jim Barry Mc Rae Wood Shiraz	Clare Valley, SA	90	

DESSERT WINE

2008 Rymill 'June Traminer'	375 ml	Coonawarra, SA	40	9
2011 Vasse Felix Cane Cut Semillon	375ml	Margaret River, WA	46	
2012 Heggies Vineyard Botrytis Riesling	375 ml	Eden Valley, SA	50	

PORT MUSCAT & TOKAY

NV Seppeltsfield Para 'Grand' 10 YO Port	750 ml	Barossa, SA	70	11
NV Campbells Rutherglen Topaque	375 ml	Rutherglen, VIC	40	9
NV Seppeltsfield 'Grand' Muscat	500 ml	Rutherglen, VIC	70	11

Vintages are subject to change

COCKTAILS



Guava Mojito

Appleton rum, guava nectar, lime, mint 16.0

Apple and Amaretto Sour

Amaretto, Cointreau, cloudy apple, muddled lime and sugar 16.0

Passion of The Point

Absolut vanilla vodka, Cointreau, passionfruit, caramel 15.0

Double Chocolate and Orange Martini

Mozart chocolate liqueur, Crème de Cacao, Cointreau and orange 17.0

Strawberry Kir Royale

Homemade strawberry soup, Crème de Cassis, Veuve Ambal bubbles 15.0

Berry Blossom Tini

Martini Bianco, Cointreau, cranberry and lime 15.0

Captain's Ti Punch

Captain Morgan rum, watermelon, pineapple 16.0

Espresso Ice Cream Martini

Belvedere vodka, Kahlua, espresso and ice cream 18.0

Lemonouzo

Lemoncello, Ouzo 12, guava and orange 16.0

Blood and Sand

The Glenlivet 12 YO, Martini Rosso, cherry liqueur and orange 20.0

Classic Bloody Mary

Belvedere vodka, dry sherry, lemon, Worcestershire, Tabasco, salt and pepper, celery, tomato juice 16.0

BEER

Cascade Light	TAS	7
Coopers Clear - Low Carb	SA	8
James Boags Premium	TAS	8
Burleigh Hef	QLD	8.5
Burleigh 28 Pale Ale	QLD	8.5
My Wife's Bitter Ale	QLD	8.5
Little Creatures Bright Ale	WA	8.5
Lord Nelson Old Admiral Dark Ale	NSW	9
Peroni	ITALY	9
Kronebourg 1664	FRANCE	9
Paulaner Munich Lager	GERMANY	9
Asahi	JAPAN	9
Corona	MEXICO	9

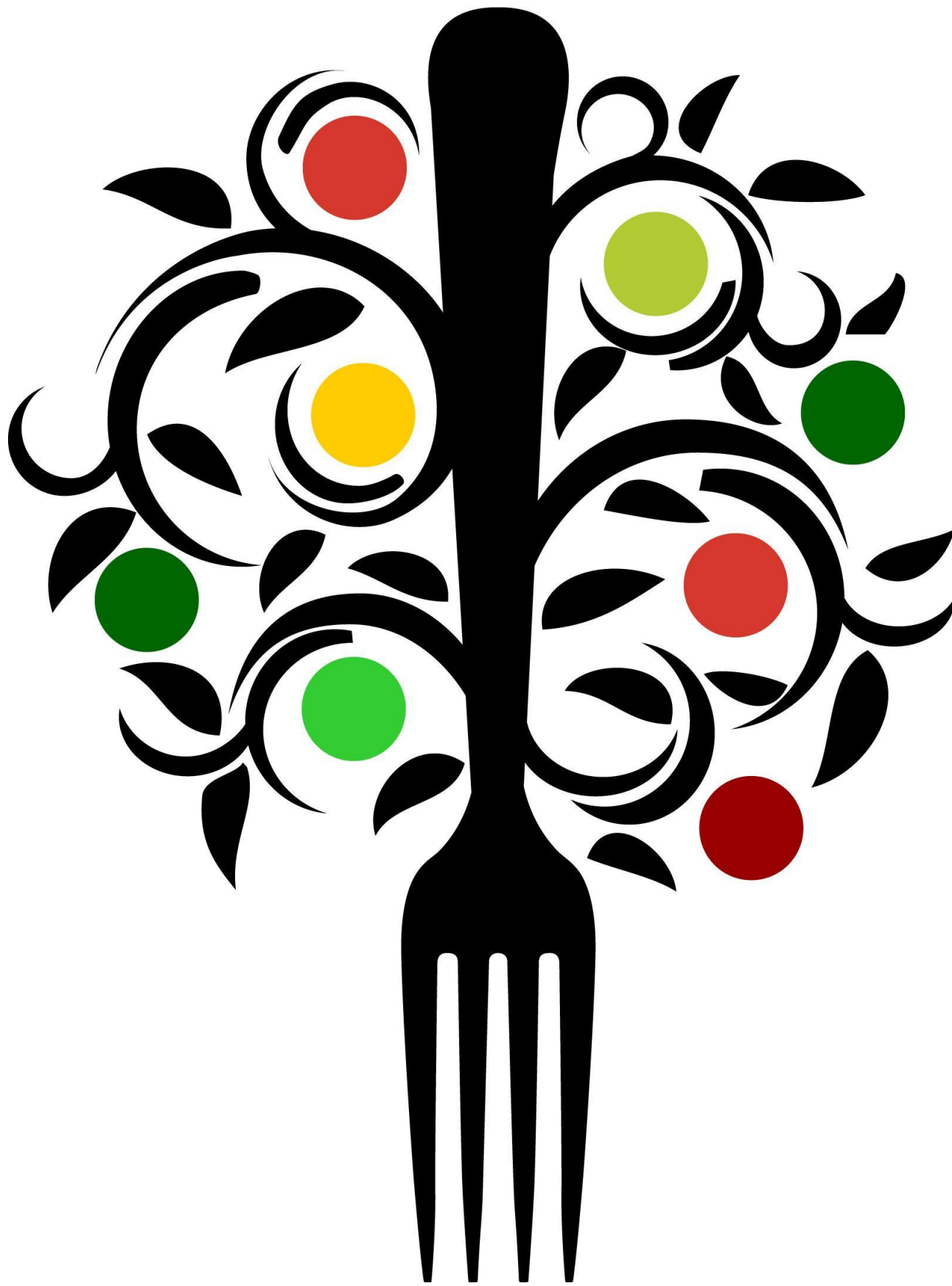
CIDER

Hills Apple Cider	Adelaide Hills, SA	8.5
Napoleon Pear Cider	Yarra Valley, VIC	9
Cheeky Rascal Strawberry & Apple	Mornington Peninsula, VIC	10

LIQUEURS TO FINISH

Frangelico - fresh lime, ice	7.5
Kahlua	7.5
Drambuie	8.5
Grand Marnier	8.5
Lemoncello Toschi	7.5

we welcome your feedback at www.thepointbistro.com.au



THE POINT

bistro bar



THE POINT BISTRO AND BAR



@THEPOINTBISTRO