

Welcome to  
*The Point Restaurant*

Our aim is for our customers to have a pleasant, relaxed dining experience.  
Our food is cooked to order, please let us know if you are in a hurry.

We regret to advise that due to increased credit card costs, a surcharge  
of 1 % applies to credit cards – no charge for eftpos

### Appetisers

*Ciabatta roll, balsamic & olive oil \$2.50*

*Bruschetta of tomato, red onion, basil pesto on Sourdough,  
balsamic reduction \$10*

*Toasted ciabatta rolls, potted chicken liver pate, cherry compote \$15*

*Bowl of Hunter Valley Olives with garlic chilli orange (GF,V) \$8*

### Holberts Oysters

*Natural, lemon wedge (GF) \$3.40*

*Kilpatrick - bacon, tomato and Worcestershire sauce (GF) \$3.60*

*Mornay - creamy cheese sauce \$3.60*

*Champagne and chives (GF) \$3.60*

*Tempura, wasabi mayonnaise and seaweed salad \$3.60*

### Entrees

*Seared Tuna loin, tempura enoki mushroom, wakame, nam prix sauce  
sml \$22 / lrg \$32*

*Warm Squid salad, charred corn, roasted capsicum, dukkah,  
grapes, lemon dressing (GF)  
sml \$19 / lrg \$29*

*Pan fried Scallops, satay cauliflower, red onion pickle,  
crisp prosciutto (GF) \$22*

*Indian onion bhaji (onion fritters) mango chutney  
and tamarind yoghurt (GF,V) \$15*

*Cajun Prawns, pumpkin, chorizo, pickled chilli,  
tomato chutney, rocket (GF) \$22*

*Steamed black Mussels in a green curry,  
Jasmine rice, Thai herbs (GF) \$22*

## Main Course

*Seafood mixed grill - Prawns, scallops, squid, fish  
Asian vegetable stir fry, chilli, garlic, ginger and sesame  
\$39*

*Market fish of the Day - m/p*

*Saffron and fennel risotto cake, snowpeas, chive butter sauce*

*Or*

*Tomato and cardamom sauce, herb couscous, labna, cucumber salsa (GF)*

*Char grilled Sirloin, crushed chats, cherry tomato, sauté mushrooms,  
garden peas, red wine jus (GF)  
\$38*

*Master stock Duck leg, soy braised red cabbage,  
spring onion and potato hash brown  
\$39*

*Baked eggplant, capsicum, spinach, pinenut and fetta cannelloni,  
white miso sauce (GF,V)  
\$25*

## Hot & Cold Seafood Platter - \$140 (subject to availability)

*Cold section - Crab, bugs, prawns, oysters &  
Hot section - Tempura fish and prawns, crumbed scallops and calamari  
served with fruits and dips*

## Sides - \$9

*Mixed garden vegetables, garlic butter (GF)*

*Parsley potatoes, paprika, prosciutto crumb (GF)*

*Greek salad, mixed herbs, lemon dressing (GF)*

**(V) Vegetarian (GF) Gluten free**

**BYO wine charge is \$3.50pp Sunday surcharge \$2.50pp Public Holiday surcharge \$5pp  
1% surcharge on credit cards – No charge for eftpos**