



Top Point Function Menu

2 course - \$75

3 course - \$95

Entrée

Smoked Salmon Terrine

Avocado, Dill roulade, watercress, crispy eschalot and Vietnamese dressing.

Or

Baked Camembert Cheese

Tomato salsa, onion jam, confit garlic, asparagus and crostini.

Or

Roast Beetroot and Mint Arancini

Beetroot puree, mint yoghurt, guyere crisp, tiger beetroot and nasturtium leaves.

Or

Squid rings with salt and pepper

Pomegranate, lemon wedges, saffron and garlic aioli.

Or

Confit Pork belly

Julien cut leek, carrot, shallots, paprika aioli and Asian sauce

Or

Pan-seared scallops

Roast smoked carrots puree, pancetta crumbs, tiger beetroot, lemon wedges and nasturtium leaves

Mains

Pan-Seared Gressingham Duck Breast

Taro puree, foie Gras popcorn, water cress, shaved taro chips and red wine jus.

Or

Rack of Lamb (2 point)

Spiced vegetables ragout stack, quenelle potato with garlic and herb, house made mint jelly sauce and lamb jus.

Or

12-hour braised Pork Belly

Potato gratin, celeriac puree, petite apple, roast fennel bulb and jus.

Or

Pan – seared Snapper

Orange and green lentils, zaatar cauliflower, roast smoked carrot puree and roast Dutch carrots.

Or

Chicken roulade

with herbs and crab meat stuffing, curried potato cake, grilled apsara jus, roast Dutch carrots, saffron and garlic cream sauce

Or

Vegetarian main (Choose one) option

- A) Vegetarian Risotto – Butternut Pumpkin, toasted pumpkin pepitas, crispy sage and feta cheese
- Or
- B) Vegetarian Stack – House made hashbrown, roast zucchini, roast cumin eggplant, roast carrots, roast capsicum, roast pumpkin, beetroot fritter, salsa Verde and tomato relish
- Or
- C) Vegetarian Three-way cooked mushroom – Balsamic glazed portobello mushrooms, fried mushroom, grilled haloumi, tomato salsa and feta cheese.

Deserts

All About Chocolate

Chocolate mousse, chocolate Cremieux, chocolate brownie soil and chocolate shards.

Or

Pandan Coconut Panacotta

Toasted pistachio crumbs, mango puree and spun sugar toffee.

Or

Vanilla Cream Broulee

House made honey comb and berries medley

Or

House Made Pavlova boat

Fresh mix berries, kiwi, passionfruit's, honey yoghurt cream, raspberry and mango Coriolis

Or

Blossom Orange and Almond Pudding

Pistachio ice cream, macadamia praline crumbs and orange zest glaze