

# 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

*Toasted Turkish bread*

- *garlic butter \$6.50*
- *herb butter \$6.50*
- *garlic and parmesan \$7.50*

*Warm local Sourdough served with Hommus, soft fetta,  
semi dried tomatoes \$12.90*

*Bowl of Hunter Valley Olives with garlic chilli orange (GF,V) \$6*

## Holberts Oysters

*Natural, lemon wedge (GF) \$3.30*

*Kilpatrick - bacon, tomato and Worcestershire sauce \$3.50*

*Mornay - creamy cheese sauce \$3.50*

*Tempura - light batter , soy dipping sauce \$3.50*

## Entrees

*Seared yellow fin Tuna – Wakame seaweed salad,  
wasabi mayonnaise, soy dipping sauce \$19.50*

*Australian King Prawns in tempura with Asian slaw salad,  
sweet chilli dip \$22*

*Slow roasted Pork belly honey glazed, cauliflower puree,  
pickled pear and baby herb salad (GF) \$19*

*Grilled halloumi, orange, hazelnut, heirloom tomato salad,  
pomegranate vinegar and molasses \$18*

*Seafood Chowder – rich vegetable soup finished with chunks of seafood  
\$18*

*Tempura Salmon nori, wakame and julienne vegetable salad,  
nam prix dipping sauce \$19*

## Main Course

*Fish of the Day m/p*

- *Grilled with sauted kipflers, mushrooms, baby spinach, caramelised onion, heirloom carrots, aioli*
- *Grilled with lemon butter, mixed salad and chips*

*Seafood mixed grill – Fish, prawns, squid and scallops with Nicoise salad (GF)*

*\$39*

*Deep fried Seafood – Tempura Snapper and Prawns, crumbed Scallops and Squid, chips and mixed salad tartare sauce*

*\$36*

*Prawn, blue swimmer crab, and Squid fettuccine, baby spinach, garlic and chilli cream sauce*

*\$38*

*Nolans Premium eye fillet, parmesan mash, broccolini, crumbed mushrooms, red wine jus*

*\$39*

*Chinese master stock Duck leg, braised red cabbage with apple, potato hash brown*

*\$37*

## **Sides**

*Chips with aioli dip (GF) \$8*

*Mixed Salad (GF) \$9*

*Steamed vegetables (GF) \$9*

**(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**

**Fixed Price Menu** - 2 courses \$45 / 3 courses \$55 pp inc gst

**Appetisers**

*Heirloom tomato, Hunter valley fetta, basil pesto and baby leaves,  
crisp sour dough toast*

*Salt 'n' chilli squid – julienne vegetables and seaweed salad,  
lime mayonnaise dip (GF option available)*

*Mushroom and herb ravioli with mixed mushrooms and pine nuts*

**Mains**

*Nolans prime Sirloin, parmesan mash, broccolini, crumbed mushrooms,  
red wine jus (GF option available)*

*Roast chicken breast, pumpkin, confit tomato, rocket, beetroot  
and red pepper mayonnaise*

*Grilled fish of the day – green vegetables tossed with salsa Verdi,  
lemon and macadamia nut butter (GF)*

**Desserts**

*Warm sticky date pudding, butterscotch sauce, macadamia ice cream*

*Spiced panna cotta with orange caramel glaze, almond and oat crunch  
(GF option available)*

*Rhubarb and strawberry tart, topped with German streusel biscuit,  
vanilla ice cream*