

# The Point Restaurant & Bar

## Dinner Menu

### ENTRÉE

**Soup of the Day** \$12.50

**Seafood Skewer**

Prawn, Scallop and Fish seared and served on a bed of rice with a dill cream sauce \$17.50 Entrée size  
\$32.00 Main size

**Malaysian Satay**

Marinated Beef and Chicken served with a peanut sauce \$12.50

**Shrimp Tomale**

Sauteed shrimp with Banana cooked in a husk with oven sweetened Garlic Cream Sauce \$13.50

**Warm Honey Chicken Vegetable Salad**

Assorted Vegetables tossed with pinenuts and pesto and Honey Glazed Chicken \$15.90

### MAINS

**All meats selected below served with chefs choice of Vegetable and Potato. Please ask waiter for the days special**

**Herb Crusted Pork Loin** seared with Mustard finished oven baked \$29.80

**Ribeye Steak** cooked to your liking served with your choice of Mushroom or Peppercorn Sauce \$31.50

**Brandeied Beef Fillet** served with Red Wine Jus \$33.50

**Chicken Gordon Blue**, chicken breast filled with smoked Ham and Cheese, crumbed served with a white wine sauce \$29.50

**Herb Crusted Rack of Lamb** served with Rosemary Jus or Mint Sauce \$31.50

### **OTHER MAINS**

**Chefs Curry of the day** cooked to your liking, mild, medium or hot served with Rice, Poppadom and Condiments \$24.50

**Parmesan Crusted Fish** served with Kumara (Sweet Potato Mash), Rukau (spinach) and Dill Cream Sauce \$26.50

**Grilled Mahimahi Fillet** served with chefs choice of potato, Rock Salad and Citrus Butter Sauce \$29.50

**Vegetarian Lasange** Assorted seasonal vegetables baked between layers or Pasta and Cheese Sauce \$24.60

### **SIDES**

Bread Roll \$2.00

Garlic Focaccia \$7.50

Fries \$5.50

Wedges \$6.50

Steamed Vegetables \$8.50

Side Salad \$7.50

### **DESSERT**

**The Ultimate Ice Cream Cake**, 3 layers of the chefs favorite ice cream served with Butterscotch Sauce \$10.50

**Coconut and Passionfruit Panecotta** served with a passionfruit comport and homemade wafers \$12.50

**Baked Orange Cheesecake** served with vanilla ice cream drizzled with a Cointreau cream sauce \$12.50

**Fruit Pavlova** served with seasonal fruit \$10.50