

# DINNER

## Starters

Available 6pm – 9pm

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<b>Oven Baked Breads •</b> Your choice of herb, garlic or pesto butter on toasted foccacia	<b>\$7.50</b>
<b>Bruschetta •</b> Toasted foccacia bread with tomato, bocconcini and basil drizzled with extra virgin olive oil and pesto	<b>\$9.90</b>
<b>Garlic and Lime Hummus •</b> Served with marinated kalamata olives with toasted foccacia and balsamic vinegar and olive oil	<b>\$9.90</b>
<b>Soup du Jour</b> Soup of the day, served with crusty bread	<b>\$9.50</b>
<b>Chicken Tikka Tenderloins</b> Chicken tenderloins marinated in tikka spices and served on savoury rice with a mint raita and pappadums	<b>\$16.90</b>
<b>Salt and Pepper Calamari</b> Salt and pepper calamari served on a bed of roquette and capsicum with a lime aioli dipping sauce	<b>\$17.90</b>
<b>Chickpea Pancake •</b> Chickpea and garlic pancake loaded with roasted vegetables, crumbled fetta, leek frissees and a capsicum vinaigrette	<b>\$16.50</b>
<b>Caesar – Our Famous Traditional Salad •</b> Cos lettuce, bacon, egg, croutons with shaved parmesan cheese with a mild anchovy dressing	<b>\$14.90</b>
Add grilled chicken	<b>\$4.90</b>
Add smoked salmon	<b>\$4.90</b>
Add calamari	<b>\$4.90</b>
<b>Smoked Salmon Roulade •</b> With a minted orange, roasted capsicum and a semi-dried tomato salad	<b>\$17.90</b>

• Gluten free • Vegetarian, or can be made as vegetarian option

## Mains

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**OP Rib Eye Fillet •** **\$35.90**

300g Rib –eye fillet cooked to your liking with dauphinoise potatoes, and French beans wrapped in prosciutto with a red wine jus

**Vodka Chicken•** **\$31.50**

Grilled chicken breast stuffed with brie cheese on a bed of sweet potato mash with a vodka and lime cream sauce

**Darling Downs Pork Cutlet •** **\$35.90**

Premium pork topped with a apple and sultana compote on creamy potato mash with snowpeas and beef jus

**The Point Fettucine** **\$29.90**

Fettucine served with smoked salmon, snowpeas, avocado, capsicum in a garlic and white wine cream sauce

**Almond and Yoghurt Crusted Barramundi •** **\$33.90**

Grilled barramundi with lemon myrtle scented jasmine rice and served with a mild Indonesian curry sauce

**Penne Puttanesca** **\$28.50**

Penne with olives, anchovies, capers and salami in a spicy tomato and basil sauce with shaved parmesan

**Chicken and Saffron Risotto** **\$23.90**

Grilled chicken with roasted zucchini, mushrooms and saffron finished in a white wine cream sauce

**Roasted Vegetable Stack •** **\$23.50**

Layers of eggplant, zucchini and capsicum between fried wonton skins with a cottage cheese and pesto sauce

Add grilled chicken **\$4.90**

Add smoked salmon **\$4.90**

Add calamari **\$4.90**

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## Desserts

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**Cake Selection** **\$10.00**

All cakes are homemade on our premises and are changed frequently, served with berry compote, ice-cream and cream

**Cheese and Fruit Platter** **\$17.50**

A selection of gourmet blue cheese, vintage cheddar, brie and Jarlsberg cheeses served with water crackers, chutney and nuts.