



The Point Restaurant Bar is a fantastic place to dine. With our award winning modern Australian cuisine, personable service and convenient location- we are at the heart of South Bank dining.

Whether it is breakfast overlooking the peaceful parklands, a delicious meal followed by a stroll along the riverside, or a pre-theatre cocktail, the Point is sure to hit the spot.

What's more...

We offer FREE FUNCTION ROOM HIRE where you can enjoy the privacy of our exclusive mezzanine floor- open day and night for all occasions, from business meetings, to extravagant celebrations.



Just choose from our fantastic range of function packages and we'll do the rest.

We can cater for you.

CONTENTS

- 2 Day functions
- 3 Cocktail functions
- 4 Sit down functions
- 5 Beverage options
- 6 Booking details
- 7 Contact us

BREAKFAST & LUNCH

For low key day functions or quick business meetings, opt for the ease of a set menu or pre-order.

EXPRESS LUNCH

Pre-order from our lunch menu for priority service. Pre-orders must be received by 5pm the day prior to dining. Al a carte pricing. Contact us for more information.



BREAKFAST

Platter style \$25.00 per person

- Fresh fruit platters for the table
- Platter style scrambled eggs with bacon, hash browns, chipolatas, tomato, turkish toast
- Percolated coffee & tea

Alternate Place \$30.00 per person

- Fresh fruit platters for the table
- Alternate place scrambled and medium poached eggs with bacon, hash browns, chipolatas, tomato, turkish toast
- Percolated coffee & tea and juices

BASIC PLATTERS

\$15 pp- Platters

- Turkish bread, dip (v)
- Marinated olives (v)*
- Satay chicken skewers*
- Vegetarian spring rolls (v)
- Tomato & bocconcini tart (v)
- Prawn & pesto pizza

FUNKY CANAPES

\$30 pp- 10 pieces each

- Turkish bread, dip (v)
- Spicy corn puffs (v)
 - Prawn skewers*
- Thai beef salad, lime cucumber, mint*
- Smoked salmon tartlets, horseradish, salmon roe
- Chili crab tart, coriander, basil
- Duck & mandarin rice paper rolls*

CLASSIC CANAPES

\$25 pp- 8 pieces each

- Turkish bread, dip (v)
 - Thai fish cakes*
- Prawn wonton, sweet chilli
- Lamb kofte, garlic yoghurt*
- Roast beef, horseradish mayo
- Caramelised onion & feta tart (v)

STYLISH CANAPES

\$36 pp- 12 pieces each

- Turkish bread, dip (v)
- Fresh shucked oysters, cucumber mignonette*
- Rare seared tuna, crisp wonton, pickled ginger
- Petite croquet-monsieur
- Prawn cocktail 'shooter'*
- Mussels, haloumi, chorizo*
- Vegetable pakoura, raita (v)
- Crab cakes, coriander pesto
- Harvey Bay scallops, goats cheese, prosciutto*

CANAPES & PLATTERS

Canape and platter style dining for a standup crowd of 20-70 people.

Ideal for larger events and social celebrations.



Sit Down Functions

SET FUNCTION MENUS

Alternate Place

Entree & Main - \$45pp

Main & Dessert - \$40pp

3 Courses - \$55pp

Choice Menu

Entree & Main - \$50pp

Main & Dessert - \$45pp

3 Courses - \$60pp



TO BEGIN

- Turkish bread, house dip, EVO (v)

ENTREES

- Grilled Prawns, avocado salsa, tomato & chilli compote*
- Seared Scallops, sticky lemongrass glazed pork cheek, bean shoot salad *
- Crispy Fried Squid, spicy Asian salad & lime mayonnaise
- Smoked Tomato & Goats Cheese Tart, olive Tapenade & wild rocket salad (v)

MAIN

- 200g Eye Fillet, mash potato, confit shallot puree, spinach, red wine jus *
- Wild Barramundi, asparagus, mushrooms, lemon butter sauce*
- Chicken Wellington, roast potato, green beans, apricot puree
- Truffled Mushroom & Asparagus Risotto, watercress & Parmesan crisp (v)*

DESSERT

- Warm Chocolate Pudding, chocolate sauce & ice cream
- Sticky Date Pudding, butterscotch sauce & maple ice cream
- Custard Tart, nutmeg, poached rhubarb, apple sorbet

Beverage Options

BEVERAGE PACKAGES

Complete your dining experience with one of our fantastic beverage packages served from your very own private Mezzanine bar, or direct to your table.

Alternatively, a cash bar or bar tab can be arranged.



Silver Beverage Package

- Dunes Pinot Noir Chardonnay Sparkling
- Hightides Semillon Sauvignon Blanc
- Hightides Cabernet Merlot
- Cascade light, XXXX Gold, James Boags, and Hahn Super Dry
- Soft Drinks

2 hours @ \$36 per person
3 hours @ \$42 per person
4 hours @ \$46 per person

Gold Beverage Package

- Chandon Brut NV
- Ataahua Sauvignon Blanc and Chandon Chardonnay
- Mr Riggs Shiraz and Tigers Tale Cabernet Merlot
- Previous beers plus Burleigh Pale Ale, and Stone & Wood Pale Lager
- Soft Drinks and Coffee & tea

2 hours @ \$40 per person
3 hours @ \$46 per person
4 hours @ \$50 per person

Platinum Beverage Package

- Moet and Chandon Champagne
- Astrolabe Sauvignon Blanc, Yealands Pinot Gris, and d'Arenberg Roussanne
- Teusner Shiraz Mataro, Cape Mentelle Cabernet Merlot, and Mitolo Jester Cabernet Sauvignon
- Previous beers plus Peroni, and Asahi
- Fruit juice, soft drinks and Coffee & tea

2 hours @ \$70 per person
3 hours @ \$76 per person
4 hours @ \$80 per person

Booking Details

Private Dining Mezzanine Area

20 to 70 people standing cocktail party, or 20 to 40 people sit down breakfast, lunch or dinner. For groups smaller than this, a room hire fee of \$200 applies.

Downstairs Restaurant

Up to 130 people seated, or up to 250 standing cocktail party for breakfast, lunch or dinner. No room hire fees are applicable but conditions may apply.

Booking terms & conditions

All bookings are provisional until a 10% deposit is received and the event order is signed & returned. The 10% deposit is non-refundable in the event of cancellation. Our function spaces are allocated on a first confirmed basis. Due to the volume of enquiries, you may not be notified when a space becomes unavailable.

A further 40% of the total bill is non-refundable in the event of cancellation within the final two weeks. Final numbers, and beverage requests must be confirmed no less than four business days in advance. Final confirmed numbers will be the numbers catered for and, therefore, the numbers charged for.

Choice menus are limited to parties of under 30 people. Parties of between 31 & 50 guests may pre-order off the choice menu. Any bookings of 51 guests or more must have an alternate place menu.

Cake Policy

A cakeage fee of \$3pp is applicable for any dessert items when using The Point Restaurants' utensils. No cakeage fee will be charged where all serving and eating utensils are supplied by the event attendees.

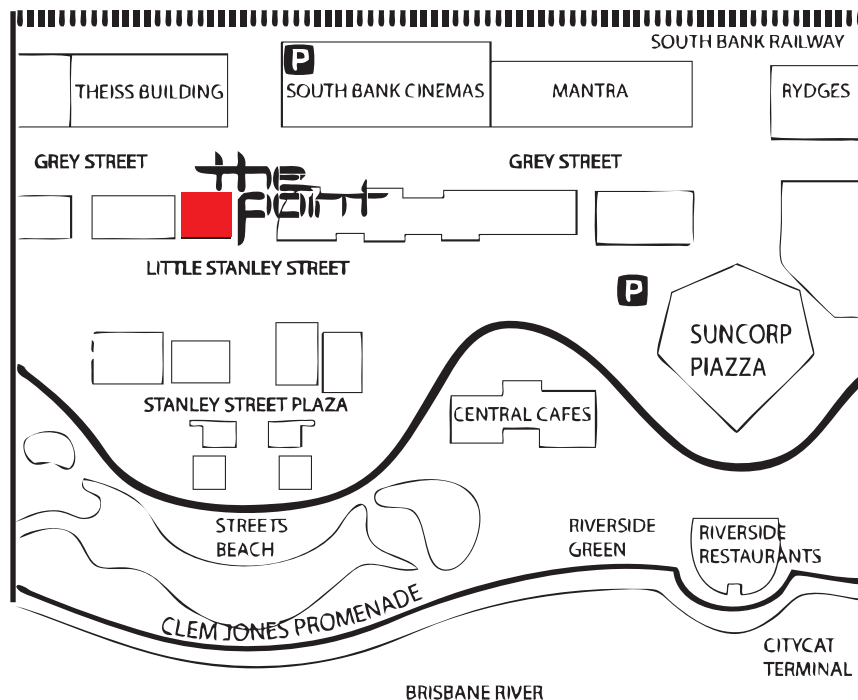
We endeavour to always exceed customer expectations. Please give us any feedback or ideas in order for us to improve our business.

Photos are for illustrative purposes only and may not represent actual menu items.

Key: * Gluten free upon request (v) vegetarian

Contact Us

It's easy to book your next occasion at The Point.
Just speak to our friendly staff about your next event.



THE POINT RESTAURANT BAR

Shop 15 Little Stanley Street.
176-178 Grey Street, South Bank 4101
Ph: (07) 3846 5555
Fax: (07) 3846 5500
E: info@thepointrb.com.au
W: www.thepointrb.com.au
F: www.facebook.com/thepointrestaurantbar

The main South Bank car park is directly opposite the restaurant. Street parking is also available. We do not validate parking.