Monday to Friday
from 8am onwards until daily quantities last

DAILY FRESH PASTRIES

DAILY MUFFIN | $2.50
ALLERGENS: WHEAT, GLUTEN, EGG, MILK, SOY (MAY CONTAIN NUTS & TREENUTS)

BUTTER CROISSANT | $3
ALLERGENS: WHEAT, GLUTEN, EGG, MILK

PETITE BERRY FILLED BEIGNETS | 3 FOR $4.5
light sprinkle of powdered sugar
ALLERGENS: WHEAT, GLUTEN, EGG, MILK

BREAKFAST CROISSANT | $7
fried egg, bacon, cheddar, lettuce, tomato, mayo
ALLERGENS: WHEAT, GLUTEN, EGG, MILK, SULPHITES

ADD $1 DRIP COFFEE
with the purchase of any baked goods

VEGETARIAN
**LUNCH MENU**

**11am - 3pm**

**ADD-ONS:**
- egg $1
- bacon or sausage $2
- toast $2
- hash browns $2
- ½ avocado $3

**POINT BREAKFAST | $12**
- choice of: bacon, sausage or grilled mushrooms, two eggs your way, hash browns, sourdough toast
- **ALLERGENS:** WHEAT, GLUTEN, EGG, MILK, SOY, SULPHITES

**AVOCADO & EGG TARTINE | $10**
- avocado, buttered sourdough toast, tomato, pickled red onions, chives, grated hard boiled egg, garlic aioli, served with hash browns
- **ALLERGENS:** WHEAT, GLUTEN, EGG, MILK, SOY, SULPHITES

**BREAKFAST SANDWICH | $9.50**
- sesame seed bun, fried egg, bacon, cheddar, lettuce, tomato, mayo, hash browns
- **ALLERGENS:** WHEAT, GLUTEN, EGG, MILK, SOY, SULPHITES, SESAME

**LATE RISERS**

**ADD-ONS:**
- bacon or cheese $2
- side focaccia bread $2
- side house salad or caesar salad $4
- crispy tofu $4
- grilled chicken thigh $5
- beef patty $5.50
- sautéed prawns $6.50
- sub: gluten free bun $2

**CRISPY CHICKEN SANDWICH | $12**
- sesame seed bun, panko breaded chicken thigh, lettuce, tomato, red onions, bread and butter pickles, chipotle mayo, ketchup
- **ALLERGENS:** WHEAT, GLUTEN, EGG, MILK, SOY, MUSTARD, SULPHITES, SESAME
- add: fries or salad | $4

**WRECK BEACH BURGER | $12**
- sesame seed bun, 6oz. beef chuck patty or grilled chicken thigh, lettuce, tomato, bread and butter pickles, point sauce
- **ALLERGENS:** WHEAT, GLUTEN, EGG, SULPHITES, MUSTARD, SESAME
- add: fries or salad | $4

**NASI GORENG | $13**
- garlic fried rice, sweet soy, fried egg, cucumber, tomato, green onions, red chillies, cilantro, crispy shallots, lime
- **ALLERGENS:** WHEAT, GLUTEN, EGG, SOY, SULPHITES
- chicken $16 | prawn $17.50 | crispy tofu $15

**CHICKEN KATSU SUPREME | $14**
- succulent chicken thigh coated in crispy golden panko with steamed rice and a side of crunchy cabbage slaw, chives, pickled ginger, goma dressing, traditional katsu sauce
- **ALLERGENS:** WHEAT, GLUTEN, EGG, SULPHITES, MUSTARD, FISH (ANCHOVY)

**CAVATAPPi FUNGHI E TARTUFO | $15**
- “Tar-tu-fo – Italian for truffle”
- rich, creamy truffle mushroom sauce, parmesan cheese, toasted focaccia
- **ALLERGENS:** GLUTEN, WHEAT, MILK

**SOUP OF THE DAY | $5.25**
- ask your server for daily selection

**DESSERTS**

**VANILLA CRÈME BRULE | $6.50**
- caramelized sugar, fresh berries
- **ALLERGENS:** MILK, EGG

**CHURRO DONUT | $6.50**
- toasted in cinnamon and sugar, topped with vanilla ice cream & dulce de leche
- **ALLERGENS:** WHEAT, GLUTEN, MILK, EGG, SOY

**FRENCH VANILLA BEAN ICE CREAM | $16**
- single scoop $2 | double scoop $3.50
- **ALLERGENS:** MILK

**SHAREd**

**ADD-ONS:**
- egg $1
- ½ avocado $3
- crispy tofu $4
- grilled chicken thigh $5
- sautéed prawns $6.50

**THE POINT HOUSE SALAD | $8.50**
- crisp, fresh greens mingle with an assortment of cucumber, grape tomatoes and feta, tossed in our signature lemon thyme dressing
- **ALLERGENS:** MILK, MUSTARD, SULPHITES

**KALE CAESAR SALAD | $8.50**
- a twist on the classic Caesar salad, tossed in a creamy garlic dressing, topped with crispy chickpea croutons, parmesan cheese
- **ALLERGENS:** MILK, EGG, SULPHITES, MUSTARD, FISH (ANCHOVY)

**SOUP OF THE DAY | $5.25**
- ask your server for daily selection

**SOUP & SALAD | $10**
- choice of: kale caesar or house
- **ALLERGENS:** CAESAR - MILK, EGG, SULPHITES, MUSTARD, FISH (ANCHOVY)
- HOUSE - MILK, MUSTARD, SULPHITES
**SHARED**

**FRENCH FRIES | $6**
sea salted fries, ketchup
ALLERGENS: SOY

**TRUFFLE FRIES | $8**
crispy fries, truffle oil, parmesan cheese, parsley, garlic aioli
ALLERGENS: EGG, MILK, SOY, SULPHITES, MUSTARD

**CRISPY FRIED KRAKEN | $11**
tender calamari, fresh cut jalapeños and red peppers, delicately coated in a light and crispy batter, served with chipotle mayo and dill
ALLERGENS: WHEAT, GLUTEN, SHELLFISH (SQUID)

**CRISPY FRIED CHICKEN WINGS | $11**
choice of: salt & pepper or hot
ALLERGENS: SALT & PEPPER - EGG, SULPHITES | HOT - MILK, SOY, SULPHITES

**QUESADILLA | $9**
melted blend of cheeses, sour cream, salsa
ALLERGENS: WHEAT, FLOUR, SOY, MILK, SULPHITES
add: grilled chicken thigh | $5

**ADD-ONS:**
- egg $1
- ½ avocado $3
- crispy tofu $4
- grilled chicken thigh $5
- sautéed prawns $6.50

**THE POINT HOUSE SALAD | $8.50**
crisp, fresh greens mingle with an assortment of cucumber, grape tomatoes and feta, tossed in our signature lemon thyme dressing
ALLERGENS: MILK, MUSTARD, SULPHITES

**KALE CAESAR SALAD | $8.50**
a twist on the classic Caesar salad, tossed in a creamy garlic dressing, topped with crispy chickpeas, parmesan cheese
ALLERGENS: MILK, EGG, SULPHITES, MUSTARD, FISH (ANCHovies)

**DESSERTS**

**VANILLA CRÈME BRULE | $6.50**
caramelized sugar, fresh berries
ALLERGENS: MILK, EGG

**CHURRO DONUT | $6.50**
tossed in cinnamon and sugar, topped with vanilla ice cream & dulce de leche
ALLERGENS: GLUTEN, WHEAT, MILK, EGG, SOY

**FRENCH VANILLA BEAN GELATO | $2 | double scoop $3.50**
ALLERGENS: MILK

**MAIN COURSES**

**ADD-ONS:**
- bacon or cheese $2
- side focaccia bread $2
- side house salad or caesar salad $4
- crispy tofu $4
- grilled chicken thigh $5
- beef patty $5.50
- sautéed prawns $6.50
- sub: gluten free bun $2

**CRISPY CHICKEN SANDWICH | $12**

**WRECK BEACH BURGER | $12**

**CAVATAPPI FUNGHI E TARTUFO | $15**
“Tar-tu-fo – Italian for truffle”
rich, creamy truffle mushroom sauce, parmesan cheese, toasted focaccia
ALLERGENS: GLUTEN, WHEAT, MILK

**SPAGHETTI PRAWN “FRA DIAVOLO” | $16**
sautéed jumbo prawns, shallots, white wine, lemon juice, pomodoro, parsley, chilies, basil, butter, toasted focaccia
ALLERGENS: WHEAT, GLUTEN, MILK, CRUSTACEANS (PRAWNS), SULPHITES

**SALADS**

**ADD-ONS:**
- bacon or cheese $2
- side focaccia bread $2
- side house salad or caesar salad $4
- crispy tofu $4
- grilled chicken thigh $5
- beef patty $5.50
- sautéed prawns $6.50
- sub: gluten free bun $2

**THE POINT HOUSE SALAD | $8.50**
crisp, fresh greens mingle with an assortment of cucumber, grape tomatoes and feta, tossed in our signature lemon thyme dressing
ALLERGENS: MILK, MUSTARD, SULPHITES

**KALE CAESAR SALAD | $8.50**
a twist on the classic Caesar salad, tossed in a creamy garlic dressing, topped with crispy chickpeas, parmesan cheese
ALLERGENS: MILK, EGG, SULPHITES, MUSTARD, FISH (ANCHovies)

**DESSERTS**

**VANILLA CRÈME BRULE | $6.50**
caramelized sugar, fresh berries
ALLERGENS: MILK, EGG

**CHURRO DONUT | $6.50**
tossed in cinnamon and sugar, topped with vanilla ice cream & dulce de leche
ALLERGENS: GLUTEN, WHEAT, MILK, EGG, SOY

**FRENCH VANILLA BEAN GELATO | $2 | double scoop $3.50**
ALLERGENS: MILK

**CHEF RECOMMENDED**
- VEGAN
- VEGETARIAN
- HALAL
- OCEAN WISE
- MADE WITHOUT GLUTEN
- SPICY
**DRINK MENU**

**WHITE**

<table>
<thead>
<tr>
<th>Wine</th>
<th>6oz.</th>
<th>9oz.</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pietrame Terre di Chieti-pinot grigio</td>
<td>$7.5</td>
<td>$11</td>
<td>$29</td>
</tr>
<tr>
<td>Pietrame Terre di Chieti-montepulciano</td>
<td>$7.5</td>
<td>$11</td>
<td>$29</td>
</tr>
</tbody>
</table>

**SPARKLING**

<table>
<thead>
<tr>
<th>Sparkling Wine</th>
<th>6oz.</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Veuve du Vernay</td>
<td>$7.5 (5oz.)</td>
<td>$35</td>
</tr>
</tbody>
</table>

**RED**

<table>
<thead>
<tr>
<th>Wine</th>
<th>6oz.</th>
<th>9oz.</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pietrame Terre di Chieti</td>
<td>$7.5</td>
<td>$11</td>
<td>$29</td>
</tr>
</tbody>
</table>

**ROSSO**

<table>
<thead>
<tr>
<th>Wine</th>
<th>6oz.</th>
<th>9oz.</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Montepulciano</td>
<td>$7.5</td>
<td>$11</td>
<td>$29</td>
</tr>
</tbody>
</table>

**ROTATING WINES**

Ask your server for daily selection.

**DRAUGHT BEER**

<table>
<thead>
<tr>
<th>Beer</th>
<th>16oz.</th>
<th>Pitcher</th>
</tr>
</thead>
<tbody>
<tr>
<td>Phillips Pilsner</td>
<td>$5.5</td>
<td>$19.5</td>
</tr>
</tbody>
</table>

**CIDER**

<table>
<thead>
<tr>
<th>Cider</th>
<th>6oz.</th>
<th>Pitcher</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wards</td>
<td>$6</td>
<td></td>
</tr>
</tbody>
</table>

Ask your server for daily selection.

**COCKTAILS**

<table>
<thead>
<tr>
<th>Cocktail</th>
<th>1oz.</th>
<th>2oz.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Paloma</td>
<td>/</td>
<td>$11</td>
</tr>
<tr>
<td>tequila, lime juice, grapefruit, salt</td>
<td></td>
<td></td>
</tr>
<tr>
<td>The Point Breeze</td>
<td>/</td>
<td>$11</td>
</tr>
<tr>
<td>coconut rum, pineapple juice, cranberry juice, orange juice</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Aperol Spritz</td>
<td>$9</td>
<td>/</td>
</tr>
<tr>
<td>aperol, Veuve de Vernay, soda, served with orange slice</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Caesar</td>
<td>$9</td>
<td>$11</td>
</tr>
<tr>
<td>vodka, clamato, lime and spices</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mimosa</td>
<td>/</td>
<td>$9 (3oz.)</td>
</tr>
<tr>
<td>Mt. Boucherie Brut, orange juice</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Highballs</td>
<td>$7</td>
<td>$9</td>
</tr>
<tr>
<td>vodka, gin, whisky, tequila with your choice of soft drink or juice, served with lime and ice</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**HOT BEVERAGES**

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coffee</td>
<td>$2.5</td>
</tr>
<tr>
<td>Hot Tea</td>
<td>$2.5</td>
</tr>
<tr>
<td>Espresso</td>
<td>$3</td>
</tr>
<tr>
<td>Americano</td>
<td>$3</td>
</tr>
<tr>
<td>Hot Chocolate</td>
<td>$3.5</td>
</tr>
<tr>
<td>Double Espresso</td>
<td>$3.5</td>
</tr>
<tr>
<td>Cappuccino</td>
<td>$4</td>
</tr>
<tr>
<td>Latte</td>
<td>$4</td>
</tr>
<tr>
<td>Mocha</td>
<td>$4</td>
</tr>
<tr>
<td>Chai Latte</td>
<td>$4</td>
</tr>
<tr>
<td>London Fog</td>
<td>$4</td>
</tr>
</tbody>
</table>

**COLD NON-ALCOHOLIC BEVERAGES & MOCKTAILS**

<table>
<thead>
<tr>
<th>Mocktail</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Shirley Ginger</td>
<td>$5.5</td>
</tr>
<tr>
<td>ginger beer, club soda, lime juice, grenadine</td>
<td></td>
</tr>
<tr>
<td>Pineapple Surf</td>
<td>$5.5</td>
</tr>
<tr>
<td>pineapple, orange &amp; lemon juices, mango syrup, mint</td>
<td></td>
</tr>
<tr>
<td>Berry Burlesque</td>
<td>$5.5</td>
</tr>
<tr>
<td>ginger beer, home-made seasonal berry puree, lime juice, honey syrup, mint</td>
<td></td>
</tr>
<tr>
<td>Non-Alcoholic Beer</td>
<td>$5</td>
</tr>
<tr>
<td>Hong Kong Style Iced Tea</td>
<td>$4</td>
</tr>
<tr>
<td>Cold Brew</td>
<td>$4</td>
</tr>
<tr>
<td>Vietnamese Style Iced Coffee</td>
<td>$4</td>
</tr>
<tr>
<td>Soft Drinks &amp; Juices</td>
<td>$3.5</td>
</tr>
</tbody>
</table>

**11am - 10pm**