

**ALL DAY BREAKFAST**

# thePointcafe



**H&H**

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Please visit us at: [handhcatering.com.au](http://handhcatering.com.au) |  handhcatering

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# ALL DAY

\* Gluten Free | \*\* Vegetarian

## Brekkie Bowl \* | \*\*

- two poached eggs, rocket, potato, toasted pepitas, quinoa, tomato, feta, smoked salmon and dukkah. 27.50
- two poached eggs, baby spinach, chia seeds, asparagus, pumpkin, goats cheese, cherry tomato, radish, dukkah. \$23.50

## Eggs Benedict

with hollandaise sauce on foccacia.  
 w/ smoked ham \$20.00 | w/ spinach \$18.50  
 w/ smoked salmon \$22.50 | w/ bacon \$22.50

## Eggs Your Way

\$12.00  
 fried, poached or scrambled on sourdough. With sides:  
 bacon, hash browns, mushrooms, roasted tomatoes, sausage \$5.00  
 avocado (½), smoked salmon \$5.50

## Alan's Big Breakfast \*

\$24.50  
 your choice of poached, scrambled or fried eggs with rindless bacon, sourdough, local award winning sausages, grilled tomato and slow roasted mushrooms with hash brown.

## Breakfast Bruschetta \*

- tomato, spanish onion, basil, goats cheese, rindless bacon and "the point's" caramelised balsamic dressing on sourdough toast. \$19.50
- mushroom: roasted flat cap mushrooms, caramelised onion, feta, rocket on garlic sourdough. \$19.50
- home smoked salmon, spinach, asparagus, lemon and caper dressing. \$23.50  
 w/ poached eggs add \$5.00

## Bacon and Egg Roll

\$12.50  
 two rashers of rindless bacon, fried egg on toasted brioche bun with two hash browns

# BREAKFAST

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## Italian Omelette

\$22.50  
 cherry tomatoes, bacon, spinach, goats cheese, basil pesto and sourdough bread served in a pan.

## French Toast \*\*

- \$19.50
- sweet: brioche with seasonal berries, chocolate sauce, chantilly cream and pistachio soil **or**
  - savory: brioche with maple glazed bacon, baby spinach and parmesan cheese.

## Corn Fritter Stack

\$17.50  
 corn, zucchini and capsicum fritters w sour cream, homemade tomato chutney and avocado.  
 w/bacon \$22.50

## Homestyle Granola \*\*

\$16.00  
 served with a yoghurt pannacotta and seasonal summer berries.

## Toasted Banana Bread

- served with chantilly cream, local honey, seasonal berries and toasted granola \$13.50
- toasted banana bread with fresh berries and a dusting of icing sugar \$8.50

## Toast

\$5.50  
 sourdough, fruit toast, foccacia, gluten free, linseed sourdough served with butter and a selection of house preserves.

## Homemade Muffins

\$6.00  
 please ask for today's selection.

# SIDES

Bacon, Chorizo, Eggs, Hash Browns, Slow Roasted Mushrooms, Spinach, Roasted Tomato, Beef Sausages (1) \$5.00

Smoked Salmon, Avocado \$5.50

NO SPLIT BILLS | 15% surcharge for public holidays

# LUNCH

TO SHARE

## Garlic Sourdough

\$6.50  
w/ parmesan \$7.50

## Dips Platter \*

crispy flat bread, garlic sourdough and foccacia.

\$16.50

## Bruschetta \*

1. roma tomato, basil, spanish onion, goats cheese and the point's caramelised balsamic. \$15.50
2. mushroom: roasted flat cap mushrooms, caramelised onion, fetta, rocket on garlic sourdough. \$19.50
3. home smoked salmon: smoked salmon, spinach, asparagus, lemon and caper dressing. \$23.50

## Sharing Plate

signature squid, hot smoked salmon pieces, tempura prawns, assorted dips, breads, antipasto cured meats, roasted vegetables and fetta. \$38.00

MAINS

## "The Point's" Signature Lemon Pepper Squid

the point's signature lemon pepper squid with fennel, radish, cucumber and coriander salad with hoi sin dipping sauce and chips. \$24.50

## Classic Fish and Chips

barramundi fillet in classic batter, chunky chips, garden salad and homemade tartare sauce. \$27.50

## Seafood Tasting Plate

taco fish skewer, tempura prawns, signature squid, gourmet salad, barramundi and chips. \$34.00

## Atlantic Salmon Salad \*

grilled crispy skinned Atlantic salmon fillet served on a braised fennel, orange and beetroot salad with saffron potato and beetroot vinegarete. \$28.50

## Grilled Barramundi \*

grilled barramundi, pearl barley, bacon, peas and asparagus with carrot and ginger puree. \$28.50

## Pulled Pork Tacos

home pulled pork, asian slaw, chipotle mayonnaise, shredded apple and shoestring chips. \$24.50

## King Prawn Pasta

king prawn spaghetti in a tomato and chilli garlic sauce served with shaved parmesan and garlic sourdough. Entree \$16.50 | Main \$26.50

## Wagyu Beef Burger

rindless bacon, 'the Points' chutney, roasted beetroot, swiss cheese, avocado, crispy onion rings, served on a milk bun, crunchy fries and salad. \$23.50

## Lamb Wrap

slow cooked lamb, fetta, roast vegetables with gourmet salad, shoestring fries and pumpkin yoghurt. \$24.00

## Moroccan Chicken

on a salad of israeli cous cous, pumpkin, beetroot, chickpeas, cherry tomatoes, spinach and fetta with tzatziki dressing. \$24.50

## Sides

Chips Sml \$6.50 | Lrg \$8.50 | Side Salad \$9.50 | Garlic Aioli \$4.50