



Welcome

Lunch

12 to 3 pm - Seven days

Dinner

6.30 – 9 pm - Friday, Saturday & Sunday



Starters

Smoked River Trout & Blue Swimmer Crab Mimosa, Asparagus, Baby Radish, Chive Crème Fraîche * 29

Spring Bay Black Lipped Mussels, Potato, Lemongrass & Herb Bouquet Garni 26.5

Winter Périgord Black Truffle & Egg Yolk Ravioli, Hawkesbury Duck Rillettes, Beef & Game Consommé 28.5

Cider Braised Pork Belly, Pan-fried Veal Sweetbreads, Spiced Quince * 30.5

Cauliflower, Pea & Woodside Chèvre Tart, Radicchio, Soubise and Asparagus 28

Salads

Iceberg Lettuce, Slow Roasted Roma Tomato, Avocado, Pine Nuts, French Dressing * 14.5

Heirloom Tomatoes, Spanish Onion & Woodside Goats Curd, Aged Balsamic, and Alto Extra Virgin Olive Oil * 15.5

Extra House-made Sourdough Bread Slice, or White Roll 1.5
Gluten Free Rolls (available upon request) * 2.5

The Little General Extra Virgin Olive Oil - 500ml Bottle 29.5

5/05/2012

Master Stock 10 years old - using Thistle Hill Organic Wines from Mudgee NSW

* DENOTES GLUTEN FREE, & IS SUITABLE FOR COELIAC'S

All prices include GST
Credit Card minimum - \$25
No Eftpos



Mains

Wild Saltwater Barramundi, Mussels, Caramelised Fennel, Tomato, Ligurian Olive,
Saffron Broth * 43

Master-stock Marinated Tasmanian Atlantic Salmon, Spiced Eggplant Pickle,
Coriander & Yoghurt 41

Oven Roasted Hiramasa Kingfish, Chorizo & Black Eye Bean Escabeché,
Red Pepper Coulis, Steamed Pipis, Parsley Sauce 45

Darling Downs Beef Tenderloin, Potato Fondant, Bresaola, Cured Beetroot,
Black Olive Jus * 47

Confit Hawkesbury Duck Leg, Balsamic Red Onion Flat Tart, Riesling Poached Pear,
Chilli Jam, Calvados Jus 46

Dauphine Potatoes 10.5

French Beans with Garlic and Extra Virgin Olive Oil * 10.5

Broccoli with Toasted Almonds, Chilli & Sherry Butter * 10.5

5/05/2012

Master Stock 10 years old - using Thistle Hill Organic Wines from Mudgee NSW

* DENOTES GLUTEN FREE, & IS SUITABLE FOR COELIAC'S

All prices include GST
Credit Card minimum - \$25
No Eftpos



Vegetarian Options

	Starter	Main
Risotto of Swiss Brown & Forest Mushrooms With Parmesan and White Truffle Oil *	28	38.5
Cauliflower, Pea & Woodside Chèvre Tart, Radicchio, Soubise and Asparagus	28	
Pan Fried Potato & Cavolo Nero Gnocchi, Butternut Pumpkin, Green Olive Paste, Burnt Sage Butter	26	36.5

Salads

Iceberg Lettuce, Slow Roasted Roma Tomato, Avocado, Pine Nuts,
French Dressing * 14.5

Heirloom Tomatoes, Spanish Onion & Woodside Goats Curd,
Aged Balsamic, and Alto Extra Virgin Olive Oil * 15.5

5/05/2012

Master Stock 10 years old - using Thistle Hill Organic Wines from Mudgee NSW

* DENOTES GLUTEN FREE, & IS SUITABLE FOR COELIAC'S

All prices include GST
Credit Card minimum - \$25
No Eftpos



Degustation

Smoked River Trout & Blue Swimmer Crab Mimosa,
Asparagus, Baby Radish, Chive Crème Fraîche
Burklin Wolf Trocken (Dry) Riesling – Wachenheim Germany '10 (75ml)

Hiramasa Kingfish, Chorizo & Black Eye Bean Escabeché,
Red Pepper Coulis, Steamed Pipis, Parsley Sauce
Chateau Rotor Rose Grenache/Cinsault/Syrah – Cotes de Provence France '09 (75ml)

Master-stock Tasmanian Salmon, Spiced Eggplant Pickle, Coriander & Yoghurt
Steve Bird 'Old Schoolhouse Vineyard' Pinot Gris - Marlborough NZ '10 (75ml)

-Palate Cleanser-

Hawkesbury Duck Rilette, Beef & Game Consommé, White Truffle Oil
Chalmers Lagrein – Heathcote Vic '09 (75ml)

Darling Downs Beef Tenderloin, Potato Fondant, Bresaola, Cured Beetroot, Black Olive Jus
Areté 'Chatterbox' Shiraz – Barossa Valley SA '10 (75ml)

Quince & Vanilla Bean Soufflé, Crème Fraîche Gelato, Crème Anglaise
Campbell's 'Classic' Topaque - Rutherglen Vic 12 y.o. (60ml)
or for Cognac lovers ..
Frapin VS 'Grand Champagne' – Cognac France 7 y.o. (15ml)

Cheeses, Granny Smith Apple, Dates, Quince Paste and Lavosh
Buller Wines Botrytis Semillon – Rutherglen Vic '10 (60ml)

\$140 per person (minimum two persons)
Wines to match each Course \$65 per person

Minimum 2 ½ hours

5/05/2012

Master Stock 10 years old - using Thistle Hill Organic Wines from Mudgee NSW

* DENOTES GLUTEN FREE, & IS SUITABLE FOR COELIAC'S

All prices include GST
Credit Card minimum - \$25
No Eftpos



Dessert

Palate Cleanser
House-made Sorbet of the day 5
Topped with Gosset 'Brut Excellence' – Ay NV 15

Quince & Vanilla Bean Soufflé, Crème Fraîche Gelato, Crème Anglaise
(minimum 20 minutes) 23.5

Orange & Cardamom Crème Brûlée, Pistachio & Geranium Ice Cream,
Sesame Tuile 19

Warm Poached Pear & Almond Frangipan Tart, Poire Williams Ice Cream,
Violet & Lime Syrup (minimum 20 minutes) 19

Assiette of Chocolate, Chocolate Ganache Tart, Burnt Honey Crème, Champagne
Foam, Beetroot Glaze 22.5

Cheeses with Granny Smith Apple, Dates, Quince Paste & House-Made Lavosh

Individual	19
Selection	28

Vittoria 'Cinque Stelle' Coffee 6.5

Liqueur Coffee 16.5

Ronnefeldt Teas (Germany) 6.5

English Breakfast

Earl Grey

Green Sencha

Peppermint

Camomile

Organic Lemongrass

Lemon Verbena

5/05/2012

Master Stock 10 years old - using Thistle Hill Organic Wines from Mudgee NSW

* DENOTES GLUTEN FREE, & IS SUITABLE FOR COELIAC'S

All prices include GST
Credit Card minimum - \$25
No Eftpos



House Policy

Some points to note:

- ❖ Children are welcome at Cottage Point Inn and we provide a children's menu. However, we ask parents to keep children under supervision at all times so all guests can enjoy the peaceful environment.
- ❖ As we are not on town water supplies, our tap water is unsuitable for drinking. Bottled spring water may be ordered.
- ❖ Taxis' are hard to get ... *Please inform staff on arrival if you need one.*
Taxi companies *will not guarantee that they will collect you here.*
- Local hire car companies can guarantee collection if arranged in advance, ***but must be given good notice.***
- ❖ All major Credit Cards are accepted (minimum \$25). Eftpos not available.
- ❖ Special requests such as preparing birthday cakes, or meeting dietary requirements will be met with pleasure (preferably 48 hours notice is required.). *Cakes cannot be brought to the restaurant.*
- ❖ For the convenience of others we request that patrons refrain from smoking. For those who cannot, ashtrays are provided near the sandstone path.
- ❖ In accordance with Liquor Licensing Laws, drinks must not be taken off the timber deck area.
- ❖ As we have limited pontoon space, we do not reserve spaces, and we ask that boat owners allow other patrons to "raft up". The pontoon is not available for overnight stays, so please vacate after your meal.
- ❖ Seaplanes, ferries and water taxis service the restaurant. Phone numbers and pricing information upon request.
- ❖ We have two well appointed apartments for overnight stays.
- ❖ **As we are in a serene residential area, please respect our neighbours by departing our premises quietly.**

We trust you enjoy your meal and thank you for dining with us.

5/05/2012

Master Stock 10 years old - using Thistle Hill Organic Wines from Mudgee NSW

* DENOTES GLUTEN FREE, & IS SUITABLE FOR COELIAC'S

All prices include GST
Credit Card minimum - \$25
No Eftpos