



Cottage Point Inn began its life as a boat house, general store and post office for the river community.

During the 50s with an increase in holiday makers 2 apartments were built and the business began to focus on providing food for sightseers and travellers.

With the opening of road access in the 70s the Inn could for the first time call itself a restaurant with successive owners slowly lifting the bar on food. Over the last two decades, the Inn has been transformed from a pleasant bistro in a stunning setting to its current fine dining form.

**three courses \$110**  
**four courses \$130**  
**seven course degustation \$150**

Kevin Solomon – Executive Chef  
Shane Olesen – Restaurateur  
Jim Sanders – Head Sommelier

## degustation

Willowbrae Goat Curd | Black Garlic | Grapes | Hazelnuts | Shiso

Cured Yellowfin Tuna | Persimmon | Beans | Umeboshi | Cultured Cream

Quail | XO | Butternut Squash | Mushroom | Oats

John Dory | Miso Caramel | Barbecued Cos | Native Herbs | Salmon Roe

Tajima Wagyu Beef | Enoki | Red Pepper Paste | Onion Caramel

Holy Goat | Fruit Paste | Quinoa Cracker  
(\$12pp Supplement)

Crème Fraiche | PX | Blueberry | Sudachi

Liquorice Cake | Pineapple | Caramelized White Chocolate | Toasted Fennel Seed Ice Cream

**\$150 per person (whole table only)**  
**Wines to match each course \$80 per person**  
**Minimum 3 hours**

## course one

Willowbrae Goat Curd | Black Garlic | Grapes | Hazelnuts | Shiso

Cured Yellowfin Tuna | Persimmon | Beans | Umeboshi | Cultured Cream

Raw Scallops | Sour Onion | Smoked Almonds | Pink Peppercorns | Tomato Caramel

Kangaroo Tartare | Jobs Tears | Beetroot | Pickled Cabbage | Fenugreek Oil

## course two

Coal Roasted Bugs | Smoked Cream | Guanciale | Sour Cucumber | Finger Lime

Octopus | Salted Pear | Carrot | Lovage | Tonburi

Zucchini Flowers | Olive | Parmesan Cream | Basil Oil | Sunflower Seed Praline

Quail | XO | Butternut Squash | Mushroom | Oats

## course three

Bass Grouper | Anchovy | Brassicas | Garlic Chives | Kombu Cracker

John Dory | Miso Caramel | Barbecued Cos | Native Herbs | Salmon Roe

Lamb Rump | Mustard Greens | Candied Walnuts | Buttermilk | Fushimi Pepper

Tajima Wagyu Beef | Enoki | Red Pepper Paste | Onion Caramel

## course four

Liquorice Cake | Pineapple | Caramelized White Chocolate | Toasted Fennel Seed Ice Cream

Valhrona Chocolate | Marshmallow | Macadamia Crumble | Blackcurrant

Roast Strawberries | Cheese Cake | Pistachio | Yoghurt Sorbet

## cheeses

Choice Of 2 Artisanal Cheeses | Fruit paste | Quinoa Cracker

All Three Cheeses / **\$10 supplement**


*Pyengana Cheddar-cow's milk, Pyengana Valley, TAS  
Holy Goat - Pasteurised organic goat's milk, Castlemaine, VIC  
Berrys Creek Riverine Blue-Buffalo milk, Gippsland, VIC*


2 Anderson Place,  
Cottage Point, NSW, 2084  
[www.cottagepointinn.com.au](http://www.cottagepointinn.com.au)  
p: +61 2 9456 1011  
e: [info@cottagepointinn.com.au](mailto:info@cottagepointinn.com.au)

#### Opening Hours

Lunch  
6 days a week from 12pm  
Closed Tuesday

Dinner  
Friday & Saturday from 6.30pm

 Cottage Point Inn

 @cottage\_point\_inn