



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.

<p><b>three course a la carte \$110</b> <b>four course a la carte \$130</b> <b>seven course degustation \$150</b></p>
---

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

## **d e g u s t a t i o n**

Chilled Pea Soup | Stretched Curd | Shiso | Hazelnut | Black Garlic

Salmon | Tomato Jelly | Nasturtium | Jalapeno

Quail | XO | Corn | Fermented Mushroom | Oats

Octopus | Salted Pear | Carrot | Herb Oil | Tonburi

Tajima Wagyu Beef | Eggplant | Togarashi | Sesame Leaf

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

Strawberry Granita | Cultured Cream | Salted Strawberry

Liquorice Cake | Banana Caramel | Lime | Caramelized White Chocolate | Yogurt Sorbet

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

## course one

Chilled Pea Soup | Stretched Curd | Shiso | Hazelnut | Black Garlic

Salmon | Tomato Jelly | Nasturtium | Jalapeno

Moreton Bay Bug Tart | Smoked Sour Cream | Cumquat Marmalade | Koji | Almond

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

## course two

Roast Leek | Cheddar Sauce | Macadamia | Ember Oil

Octopus | Salted Pear | Carrot | Herb Oil | Tonburi

Quail | XO | Corn | Fermented Mushroom | Oats

BBQ Prawns | Roasted Garlic | Finger Lime | Shell Broth | Wasabi

## course three

Bass Groper | Cauliflower | Toasted Yeast | Shiitake Ginger Broth

Swordfish | Sweet & Sour Radicchio | Katsuobushi Butter | Salmon Roe

Lamb Rump | Mustard Greens | Candied Walnuts | Buttermilk | Saltbush

Tajima Wagyu Beef | Eggplant | Togarashi | Sesame Leaf

## course four

Liquorice Cake | Banana Caramel | Lime | Caramelized White Chocolate | Yogurt Sorbet

Valhrona Chocolate | Marshmallow | Macadamia Crumble | Blackcurrant

Strawberry Granita | Pistachio Gateau | Cultured Cream | Salted Strawberry

## 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*