



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 \$105
four courses \$125
seven course degustation \$150

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

degustation

Cured Snapper | Tahini | Pickled Onion | Horseradish | Saltbush

Willowbrae Goats Curd | Jerusalem Artichoke | Nashi Pear | Hazelnut

Quail | XO | Butternut Squash | Mushroom | Oats

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

Tajima Wagyu Beef | Mustard Greens | Globe Artichoke | Onion Caramel

Montgomery Clothbound Cheddar | Bergamot Marmalade | Walnut Bread | Lavosh
(\$12pp Supplement)

Mullberries | Honeycomb | Black Pepper Sorbet

Liquorice Cake | Yuzu | White Chocolate | Toasted Fennel Seed Ice Cream

\$150 per person (whole table only)
Wines to match each course \$75 per person
Minimum 3 hours

course one

Willowbrae Goats Curd | Jerusalem Artichoke | Nashi Pear | Hazelnut

Raw Scallops | Blood Orange | Shiso | Kohlrabi

Cured Snapper | Tahini | Pickled Onion | Horseradish | Saltbush

Kangaroo Tartare | Charred Corn | Grapes | White Radish | Anchovie

course two

Coal Roasted Prawns | Fennel | Olive | Cumquat Marmalade

Charred Octopus | Sweet & Sour Radicchio | Black Pudding | Hemp Seeds

New Season Greens | Garlic Buttermilk | Sunflower Seeds | Mint

Quail | XO | Butternut Squash | Mushroom | Oats

course three

Bass Grouper | Anchovy | Peas | Garlic | Rosemary

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

Roasted Duck Breast | Chard | Turnip | Prune

Tajima Wagyu Beef | Mustard Greens | Globe Artichoke | Onion Caramel

course four

Liquorice Cake | Yuzu | White Chocolate | Toasted Fennel Seed Ice Cream

Valhrona Chocolate | Marshmallow | Blackcurrant | Hazelnut Praline

Strawberry | Yoghurt Sorbet | Burnt Butter | Pepper Berry

Apple | Crème Fraiche | Grains | PX | Caramelised Milk | Peanuts

cheeses

Choice Of 2 Artisanal Cheeses | Fruit paste | Walnut Bread | Lavosh

Choice Of 3 Artisanal Cheeses | Bergamot Marmalade | Walnut Bread | Lavosh / **\$10**
supplement

Montgomery Clothbound Cheddar – cow's milk, Somerset, UK
Mountain Man – Washed rind organic Jersey cow's milk, Geelong, Vic
Holy Goat La Luna - Pasteurised organic goat's milk, Castlemaine, VIC
Pecora Dairy Jamberoo Mountain Blue – ewe's milk, Robertson, NSW

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opening hours

lunch
6 days a week
wednesday – monday from 12pm

dinner
friday & saturday from 6.30pm

closed
tuesday

 Cottage Point Inn

 @cottage_point_inn