



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.

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

## degustation

Stretched Curd | Fig | Green Almond | Fennel Pollen

Raw Wild Kingfish | Smoked Eel | Shiso | Walnut | Apple

Roasted Squid | Cured Pork | Enoki | Tamarillo

Dusky Flathead | Currant | Radish | Macadamia | Anchovy Butter

Wagyu Beef | Shitake | Onion | Sesame Seeds | Ginger

Caramelised Pineapple | Coconut Parfait | Lemon Gel

Chocolate | Hazelnut | Prune

**\$140 per person (whole table only)**

**Wines to match each course \$75 per person**

**Minimum 3 hours**

## starters

Raw Wild Kingfish | Smoked Eel | Shiso | Walnut | Apple 32

Stretched Curd | Fig | Green Almond | Fennel Pollen 29

Kangaroo Tartare | Horseradish Cream | Beetroot | Muntrie 34

Torched Prawn | Smoked Cucumber | Basil | Fennel 33

Roasted Squid | Cured Pork | Enoki | Tamarillo 34

## **m a i n s**

Dusky Flathead | Currant | Radish | Macadamia | Anchovy Butter 45

Wild Mulloway | Cabbage | Green Olive | Black Garlic | Mustard 47

Duck Breast | Honey | Grilled Plum | Pistachio | Pickled Radicchio 48

Wagyu Beef | Shitake | Onion | Sesame Seeds | Ginger 50

Pine Mushroom | Corn | Miso | Bullhorn Capsicum | Seeds 36

## **s i d e s**

Cos Lettuce | Tomato | Lemon 9

Pumpkin | Kombu 11

## **d e s s e r t s**

Caramelised Pineapple | Coconut Parfait | Lemon Gel 19

Liquorice Cake | Peach | Vanilla Ice Cream 19

Carrot Sorbet | Yoghurt | Walnut 19

Chocolate | Hazelnut | Prune 19


Selection of Seasonal Cheese 32


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opening hours

lunch  
wednesday to monday 12pm – 3pm

dinner  
friday & saturday 6.30pm – 9pm

 Cottage Point Inn

 @cottage\_point\_inn