



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

Raw Scallops | Poorman Orange | Davidson Plum | Sesame

Stretched Curd | Truffle | Jerusalem Artichoke | Pear | Hazelnut

Roasted Quail | Chestnut | Date | Sunflower Seeds

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

Wagyu Beef | Eggplant | Romanesco | Yoghurt | Radish

Rhubarb | Strawberry | Rose | Milk Ice Cream

Chocolate | Cumquat | Pistachio | Mint

\$145 per person (whole table only)

Wines to match each course \$75 per person

Minimum 3 hours

starters

Stretched Curd | Truffle | Jerusalem Artichoke | Pear | Hazelnut 38

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

Cuttlefish | Pippies | Celery | Nasturtium 33

Roasted Quail | Chestnut | Date | Sunflower Seeds 34

Oxtail | Pickled Mushrooms | Parsley Garlic Puree 32

m a i n s

Snapper | Octopus | Carrot | Kohlrabi | Dill 45

Mirror Dory | Miso Caramel | Barbecued Cos | Native Herbs | Salmon Roe 45

Duck Breast | Gooseberry | Turnip | Pecan 46

Pork Neck | Broccolini | Cabbage | Lemon | Prune 45

Wagyu Beef Cheek | Eggplant | Romanesco | Yoghurt | Radish 48

Hen Of The Woods | Truffle | Kipfler | Pine Nut | Sesame 40

s i d e s

Iceberg Lettuce | Sorrel | Buttermilk 9

Pumpkin | Kombu 11

d e s s e r t s

Rhubarb | Strawberry | Rose | Milk Ice Cream 19

Carrot | Yoghurt | Gingerbread 19

Liquorice Cake | Quince | Honey Ice Cream 19

Chocolate | Cumquat | Pistachio | Mint 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