



**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 courses \$110</b> <b>four courses \$130</b> <b>seven course degustation \$150</b></p>
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**Kevin Solomon – Executive Chef**  
**Shane Olesen – Restaurateur**  
**Jim Sanders – Head Sommelier**



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

Stretched Curd | Cured Onion | Hazelnut | Kombu

Kingfish | Apple | Seaweed | Anise Hysop

Quail | XO | Corn | Fermented Mushroom | Oats

Octopus | Salted Pear | Carrot | Herb Oil | Tonburi

Tajima Wagyu Beef | Pickled 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**



## **c o u r s e   o n e**

Stretched Curd | Cured Onion | Hazelnut | Kombu

Kingfish | Apple | Seaweed | Anise Hysop

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

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



## **course two**

Cabbage | Macadamia | Ember Oil | Kimchi

Octopus | Salted Pear | Carrot | Herb Oil | Tonburi

Quail | XO | Corn | Fermented Mushroom | Oats

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



## **c o u r s e   t h r e e**

Barramundi | Cauliflower | Toasted Yeast | Shiitake Ginger Broth

John Dory | Sweet & Sour Radicchio | Katsuobushi Butter |  
Salmon Roe

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

Tajima Wagyu Beef | Pickled 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-Buffer milk, Gippsland, VIC*