



Cottage Point Inn Restaurant, set on the water at the junction of Cowan Waters and Coal & Candle Creek, was originally the Cottage Point boatshed and general store. An early 1950's photo set above the mantelpiece shows how it used to be. The building was converted to a restaurant in the 1970s and has been operating since.

Our philosophy is to provide an honest, modern Australian style food served in a professional, welcoming atmosphere. Complementing the menu are wines chosen for their excellence from wine growing regions predominantly in Australia & New Zealand.

The restaurant is open all year around and we take reservations during the following hours:

Lunch (Seven days): Noon to 3.00pm
Dinner (Friday to Sunday): 6.30pm to 9.00pm.

Some points to note:

- ❖ Children are welcome at Cottage Point Inn and we provide a children's menu. However, we ask parents to keep children under supervision at all times so all guests can enjoy the peaceful environment.
- ❖ As we are not on town water supplies, our tap water is unsuitable for drinking. Bottled spring water may be ordered.
- ❖ If you are looking to book a taxi for your departure, please inform staff on arrival.
- ❖ Seaplanes, ferries and water taxis service the restaurant. Phone numbers and pricing information upon request.
- ❖ Special requests such as cakes, dietary requirements etc will be met with pleasure (preferably 48 hours notice is required.)
- ❖ For the convenience of others we request that patrons refrain from smoking. For those who cannot, ashtrays are provided near the sandstone path.
- ❖ In accordance with Liquor Licensing Laws, drinks must not be taken off the timber deck area.
- ❖ As we have limited pontoon space, we do not reserve spaces, and we ask that boat owners allow other patrons to "raft up". The pontoon is not available for overnight stays, so please vacate after your meal.
- ❖ All major Credit Cards are accepted. Eftpos not available.
- ❖ We have two well appointed apartments for overnight stays.
- ❖ **As we are in a serene residential area, please respect our neighbours by departing our premises quietly.**

We trust you enjoy your meal and thank you for dining with us.

Follow us on Twitter – "cottagepointinn"



Starters

Chicken & Sweet Corn Consommé, Steamed Chicken Quenelles,
Sautéed Exotic Mushrooms * 26.5

Pan Fried Turmeric Hawkesbury River Squid, Sweet Potato & Sultana Hash,
Pear & Chilli Vinaigrette 27.5

Crisp Skin Pork Belly with Pea Puree, Potato Fondant, Pancetta Foam,
Pork Skin Crumble * 29

Meredith Goats Cheese & Dijon Mustard Tart, Green Olive Puree, Roast Cherry
Tomatoes, Capers 28

Lemon & Dill Cured Atlantic Salmon, Baby Red Radish & Apple Salad,
Citrus Dressing 29.5

Salads

Salad of Iceberg Lettuce, Slow Roasted Roma Tomato, Avocado, Pine Nuts,
French Dressing * 13.5

Baby English Spinach, Marinated Goats Cheese, Roasted Beetroot
Toasted Almonds, Hazelnut Dressing * 13.5

Extra House-made Sourdough Bread Roll 1

The Little General Extra Virgin Olive Oil - 500ml Bottle 29.5

All prices include GST

* Denotes Gluten Free Items.



A Palate Cleanser of House Sorbet Topped with French Champagne 15

Mains

Pan Fried Hiramasa Kingfish, Sautéed Zucchini Ribbons, Caper Berries
Wild Olives, Parsley Sauce * 41

Pan Fried WA Garfish Fillets, Steamed Asparagus & Zucchini Flowers,
Snow Pea Leaf, Sorrel Cream * 42.5

Oven Roasted Ocean Trout Fillet, Marinated Nicola Potato, Red Onion,
Mint & Savoy Coleslaw, Ruby Grapefruit, Riesling Vinaigrette * 41

Roast Beef Eye Fillet, Smoked Eggplant & Pimento,
Wilted Silver Beet, Mustard Jus * 46

Seared, then Roasted Hawkesbury Valley Duck Breast, Textures of Fennel,
Flat Tart, Beetroot Jelly, Orange & Cayenne Jus 42.5

Dauphine Potatoes 9.5

Sugar Snaps and Snow Peas with Garlic and Extra Virgin Olive Oil * 9.5

Broccoli with Toasted Almonds, Chilli & Sherry Butter * 9.5

All prices include GST



Vegetarian Options

	Starter	Main
Risotto of Golden Beetroot, Thumbelina Carrots, Cavalo Nero, Gorgonzola *	27	38.5
Meredith Goats Cheese & Dijon Mustard Tart, Green Olive Puree, Roast Cherry Tomatoes & Capers	28	
Pumpkin & Amaretti Ravioli with Aged Pedro Ximenez Vinegar and Chervil Beurre Noisette	28	36.5

Salads

Salad of Iceberg Lettuce, Slow Roasted Roma Tomato, Avocado, Pine Nuts, French Dressing *		13.5
Baby English Spinach, Marinated Goats Cheese, Roasted Beetroot Toasted Almonds, Hazelnut Dressing *		13.5



Degustation

Chicken & Sweet Corn Consommé, Steamed Chicken Quenelles,
Sautéed Exotic Mushrooms

Kawarau Pinot Gris – Central Otago NZ '09 (75ml)

Oven Roasted Ocean Trout Fillet, Marinated Nicola Potato, Red Onion,
Mint & Savoy Coleslaw, Ruby Grapefruit, Riesling Vinaigrette

Charlotte Sound Sauvignon Blanc – Marlborough NZ '09 (75ml)

Pan Fried Turmeric Hawkesbury River Squid, Sweet Potato & Sultana Hash,
Pear & Chilli Vinaigrette

Frogmore Creek Chardonnay – Cambridge Tas '07 (75ml)

-Palate Cleanser-

Crisp Skin Pork Belly with Pea Puree, Potato Fondant, Pancetta Foam &
Pork Skin Crumble

Toolangi Estate Pinot Noir – Yarra Valley Vic '06 (75ml)

Roast Beef Eye Fillet, Smoked Eggplant & Pimento,
Wilted Silver Beet, Mustard Jus

Anvers Shiraz – McLaren Vale SA '06 (75ml)

Passionfruit & Orange Soufflé with Vanilla Anglaise, Mascarpone Ice Cream

Beelgara Sundried Bianca Botrytis Semillon – M.I.A. NSW NV (75ml)

Cheeses with Fresh Apple, Muscatels, Quince Paste and Lavosh

Cookoothera Basket Press Merlot – MIA NSW '05 (75ml)

\$140 per person (Minimum two persons)
Wines to match each Course \$65 per person



Dessert

Passionfruit & Orange Soufflé with Vanilla Anglaise, Mascarpone Ice Cream
(min 20 minutes) 23.5

Lavender Crème Brûlée, Lemon Curd Ice Cream, Sesame Tuile 19

Dark Chocolate Panna Cotta, White Chocolate Parfait,
Frozen Nougat & Chocolate Macaroon Sandwich 21.5

Rhubarb Cannolo, Rhubarb Fool, Blueberry & Thyme Jelly,
Vanilla Ice Cream, Pecan Crumble 19

Cheeses with Bosc Pear, Muscatels, Quince Paste & Lavosh	Individual Selection	19 28
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Coffee & Tea 6.5

Liqueur Coffee 16.5



House Policy

We aim to provide an enjoyable and unique environment for dining at our establishment

We are members of a small community and endeavour to minimise the impact on our neighbours

We care for the safety and well-being of our guests, staff and community

We provide a smoke free environment for all patrons and staff

We are able to offer a safe transport alternative for any guest

We expect all guests to respect the privacy and good order of our local community

We support the Responsible Service of Alcohol