



summer 2016

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.

bon appétit

Guillaume Zika – Executive Chef

Shane Olesen – Restaurateur

Jim Sanders – Head Sommelier



d e g u s t a t i o n

Yellow Zucchini Salad

Cows Curd, Fresh Lemonade & Mint Oil

Raw Wagyu Topside

Coffee Cream, Radish, Hazelnut & Watercress

Donnybrook Black Marron

Citrus & Fennel, Lemon Hollandaise

Market Fish

New Season Asparagus Salad, Avruga, Cured Roe Beurre Blanc

Gippsland Veal Rump

Green Almonds, Yellow Peach, Baby Tomatoes & Piperade

Fourme D'Ambert Butter

Grilled Sourdough Fruit Bread, Walnut Oil
(extra course \$12 supplement)

"Green" Chocolate

Fresh Peas, Mint Cream, Crumbed Chocolate Brownie

Fresh Blueberries

Creamy Curd, Smoked Olive Oil, Rosemary & Lemon Sorbet

\$140 per person (whole table only)

Wines to match each course \$70 per person

Minimum 3 hours

30/11/2016

*Please inform your waiter of any dietary restrictions you may have
and we will be able to advise you as to which dishes best suit your needs*

All prices include GST



starters

Le Poisson Cru

Strawberry Vierge, Extra Virgin Olive Oil, Celery & Basil 34

Yellow Zucchini Salad

Cows Curd, Fresh Lemonade & Mint Oil 28

Donnybrook Black Marron

Citrus & Fennel, Lemon Hollandaise 47

Raw Wagyu Topside

Coffee Cream, Radish, Hazelnut & Watercress 32

Salt Baked Beetroot

Walnut Butter, Grapefruit, Saffron Foam 28

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m a i n s

Market Fish

New Season Asparagus Salad, Avruga, Cured Roe Beurre Blanc 48

North Queensland Spanish Mackerel

Braised Endive with Capers & Smoked Parmesan, Noilly Prat Sauce 46

Gippsland Veal Rump

Green Almonds, Yellow Peach, Baby Tomatoes & Piperade 50

Greenock Creek Kid

Roast Spring Onion, Goats Curd, Preserved Lemon, Green Garlic Sauce 47

Spring Ratatouille

Confit Tomatoes, Eggplants, Onions & Zucchini, Chickpea Puree 38

s i d e s

Lemon & Herb Dauphine Potatoes 10.5

Cos Hearts, Radicchio & Iceberg Lettuce, Mustard & Lemon Dressing 7.5

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desserts

Yoghurt Vacherin

Malfoy's Gold Honey, Lemon Curd & Basil 19

Strawberry Tartlet

Rye Tart Case, Almond Milk Ice Cream, Dry Anise Strawberry 19

"Green" Chocolate

Fresh Peas, Mint Cream, Crumbed Chocolate Brownie 19

Fresh Blueberries

Creamy Curd, Smoked Olive Oil, Rosemary & Lemon Sorbet 19

Selection of Seasonal Cheese

Chutney, Candied Walnuts

Sourdough Fruit Bread, Oat & Olive Oil Crackers 32

Vittoria 'Cinque Stelle' Coffee 6.5

Liqueur Coffee 16.5

Ronnefeldt Teas (Germany) 6.5

English Breakfast

Earl Grey

Green Sencha

Peppermint

Camomile

Lemon Verbena

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opening hours

lunch
7 days 12pm – 3pm

dinner
friday & saturday 6.30pm – 9pm

 Cottage Point Inn

 @cottage_point_inn

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