



**SYDNEY SEAPLANES**  
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# Cottage Point Inn

**Set on the water at the junction of Cowan Waters and Coal & Candle Creek, was originally the Cottage Point boatshed and general store. The building was converted to a restaurant in the 1970's and has been operating since.**

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

## **STARTERS**

Leek, potato and garden pea broth, smoked ham hock tortellini

Pan fried hawkesbury river squid with a leek & squid ink risotto

Pan fried eden sardines filled with smoked breadcrumbs and wrapped in pancetta, warm white bean salad and sardela

Deboned quail with spinach & duck liver stuffing, tomato cous cous, tarragon mayo, boiled quail egg

Meredith goats cheese & dijon mustard tart, green olive puree, roast cherry tomatoes & capers

Steamed king prawns with braised baby leeks, champagne cream, toasted prawn butter brioche & avruga black herring roe

## **MAINS**

Pan fried wild kingfish, wilted rocket, confit tomato, baby zucchini, black olive tapenade

Oven roasted jewfish, steamed nicola potato, asparagus, fennel cream, mint oil

Pan seared atlantic salmon, spring vegetables, champagne cream

Spring lamb loin with spinach & chicken mousse, broad beans, potato gnocchi & rosemary jus

Grain fed beef fillet, fried polenta, baby spinach, field mushroom jus

Duck leg confit, pan fried duck liver, golden delicious apple puree, frizze salad, blackberry & walnut dressing

Risotto of porcini, swiss brown, asparagus, basil, buffalo mozzarella

Meredith goats cheese & dijon mustard tart, green olive puree, roast cherry tomatoes & capers

Terrine of spring mediterranean vegetables with corella pear vinaigrette

## **DESSERTS**

Stewed rhubarb tart, mascarpone & white balsamic sorbet, anglaise

Prune & armagnac soufflé with vanilla anglaise, mandarin ice cream

Vanilla bean crème brûlée, black cherry ice cream, pistachio tuile

Valrhona chocolate & salted caramel tart, chocolate macaroon, fig & honeycomb ice cream

Poached bananas, white chocolate mousse, filo wafer & passionfruit

Cheeses with fresh apple, muscatels, quince paste & lavosh