



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

Chilli-salted cuttlefish with green tea noodles and a sweet ginger & lychee dressing

Sesame-seared yellowfin tuna with a coriander salad, ginger juices and an apple & wasabi sorbet

Twice-cooked quail on pastry-wrapped pork & chestnut stuffing with Jerusalem artichoke puree & cranberry jus

Warm Meredith goats cheese & dijon mustard tart with a lightly spiced tomato and apple relish & curly endive

Grilled Western Australian sardine fillets on a Mediterranean style salad with fried haloumi, crème fraiche & pimento sauce

Seared Queensland sea scallops on pan-fried crab meat crepe with a Thai snow pea salad & Nam Jim

Three leaf salad with vine-ripened tomatoes, cucumber, soft fetta cheese & balsamic vinaigrette

Salad of butter lettuce & witlof with Corella pear, roasted walnuts, parmesan & an orange and vanilla bean dressing

MAINS

Fish of the day on a potato & chive pancake with garden peas, clams & citrus verjuice butter sauce

Pan-fried wild kingfish with a warm salad of French beans, basil, baby capers, balsamic cherry tomato dressing & tapenade

Tasmanian ocean trout fillet, pan-seared then oven-roasted, on tomato & cardamom relish with pickled cucumber & minted yoghurt

Roasted beef fillet on pan-fried white polenta, roast baby beets & horseradish jus

Pan-fried loin of venison with duck liver & currant mousse, wilted spinach, red wine & bitter chocolate jus

Duck leg confit & braised pork belly with broccolini, chilli jam & rich glaze

DESSERTS

Chocolate ganache tart with macadamia nut crusted vanilla bean ice cream & lime syrup

Raspberry soufflé with crème anglaise & white chocolate ice cream

Orange & Grand Marnier creme brûlée with dark chocolate truffle ice cream

Warm poached pear & banana crumble with palm sugar & lemongrass toffee sauce & amarula ice cream

Marscapone & vanilla bean bavarois with a rhubarb, strawberry & white balsamic compote and sweet basil anglaise