

To Share

Rock Oysters, shucked to order 5.5 each

Served natural with lemon, spiked with gin & tonic or dressed with sake, green apple and eschalot

Pacific Oysters roasted over hot coals with miso butter 6.5 each

Polanco Oscietra Grand Reserve Caviar 10g / 90 per serve

Served with buckwheat blinis, creme fraîche

Something to Graze 19 per serve

Sashimi grade Yellow Fin Tuna, organic soy, green grapes, avocado cream, furikake

Hibachi roasted pork belly, kimchi, nam jim

Halloumi Saganaki in thyme honey water, rosella flowers, toasted brioche

Entrée

Caramelised onion and thyme tart, Saint Maure goat's cheese, fig leaf oil

Terrigal Bonito, torch kissed, charred cucumbers, radish, kombu oil, sea vegetables, roe

Pumpkin and blue swimmer crab risotto, brown butter

Prawn ravioli, torched prawn and octopus in white soy, nduja, shallots

Main

Pan fried gnocchi, sage, heirloom carrots, smoked ricotta, hazelnut

Aquna Murray cod, braised leeks, pea, preserved lemon and peppers, mâché leaves

Wollemi duck breast, grilled raddichio, mustard, pickled cherry

Lamb backstrap, olive tapenade, bone marrow dumpling, celeriac, baby vegetables

Sides 13.5 per serve

Garden lettuce leaves, raspberry dressing

Heirloom tomatoes, mozzarella, basil

Creamed potato, truffle oil, chives

Charred cabbage, miso chilli eggplant, whipped buttermilk, almonds

Beetroot, goats curd, grapes, mint

The Importance of Cheese

Reypenaer, Netherlands *Cows milk, aged 24 months*

Triple Cream Brie,
Adelaide Hills, Australia *Cows milk, aged 6 months*

Manchego, Spain *Sheep's milk, aged 6 months*

Taleggio, Italy *Cows milk, washed rind*

Hervé Mons Délice de St Cyr,
France *Cows milk, white mould,
aged 6 weeks*

Saint Maure Cendre goats
cheese, France *Goats milk, 6 weeks*

Dessert

Lemon meringue, lemon verbena curd, whey granité, semi-set yoghurt meringue

Pumpkin cheesecake, cinnamon ganache, buttermilk sorbet, graham cracker

Forest floor of chocolate and beetroot pannacotta, chocolate and honey leaves, dark chocolate soil and fig

Affogato, vanilla bean ice cream, Mr Black cold brew coffee liqueur, espresso shot

*Two Courses 89 Three Courses 103 Four Courses 117
Five Courses Chef Selection Menu 130 - Please ask our wait staff for today's menu
Wine Matching, Two Courses 32 Three Courses 47 Four Courses 62 Five Courses 77*

*We kindly note that our menu may vary without notice, based on the availability of locally sourced, seasonal produce. 10% surcharge applies for groups of 10 or more guests. All prices inclusive of GST
10% surcharge applies for Saturdays, Sundays and Public Holidays*

The Cowrie

Executive Chef
Dimitris Aronis

Head Chef
Reece Timora

Pastry Chef
Stephanie Brown

Dimitris and the team welcome you to The Cowrie.
Our vision is to create a dining experience centred around local produce,
sustainably sourced where possible, and of the highest quality.

Produce Partners

The Cowrie would like to thank our partners for their dedication and
commitment to unwavering quality through the seasons.
We are thankful for the collaboration in sourcing the best of local ingredients.

Shane's Seafood
Fruit For All
Little Feet Gourmet
Super Green Farms
Aquna Farms
Ali Farms
Tumbi Wholesale Meats
Andrews Meats
La Tartine
Little Jiliby Honey
Cheese Culture
Distillery Botanica
Six String Brewing Company
Bay Rd Brewing
Block N Tackle Brewery
Ikou

