

The Cowrie

Executive Chef Dimitris Aronis

Head Chef Reece Timora

Group menu for 10 or more guests

At The Cowrie, we can tailor our Group Menu to best suit your event or occasion.

Menu pricing:

Three course	\$103 per person
Four course	\$117 per person
Five course	\$130 per person
<i>Chefs Menu</i>	

Children (12 and under)	\$30 per person
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Your course options:

1. Your choice of three canapés
 2. Entree (choice of three on day)
 3. Main (choice of three on day)
 4. Cheese (shared selection)
 5. Dessert (choice of three on day)
- Inclusive of main meal (grilled chicken, fish or steak with chips and salad), a soft drink and ice cream

We kindly note that a 10% surcharge applies to all food and beverage, for reservations of 10 guests or more.

Menu customisations:

To further tailor your menu we have the following customisations available:

Freshly shucked rock oysters	\$5.50 each
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Natural with lemon

Spiked with gin and tonic

Green apple, eschallot and sake dressing

Pacific oysters, roasted over coals with miso butter	\$6.50 each
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Sides to share (serves 4)	\$13.50 each
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Celebration cake	\$15 per portion
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Sizes starting at 10 portions

We are able to accommodate any dietary requirements that your guests may have.

We ask that any severe allergies or anaphylaxis are highlighted in advance so that we can discuss in more detail if required.

Your choice of menu and customisations are due to be confirmed 2 weeks prior to your reservation.

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Current seasonal menu offerings

Canapés - preselection of three

1. Roasted eggplant, miso and labneh tartlets
 2. Pear, gruyere, candied walnut and cultured cream tartlets
 3. Sashimi tuna pops in organic soy and sesame
 4. Ocean trout tartare, green apple, chives, cucumber water
 5. Blue swimmer crab, pickled daikon
 6. Torched Kingfish, rosemary, chorizo in nasturtium
 7. Chicken liver parfait, thyme, cherry
 8. Beef tartare, tapioca, Spanish chilli
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Entrée - choice from the following on the day

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

OR

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

OR

Pumpkin and blue swimmer crab risotto, brown butter

Main - choice from the following on the day

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

OR

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

OR

Wollemi duck breast, grilled raddichio, mustard, pickled cherry

Cheese - shared selection

The Cowrie's selection of local and imported cheese

Served with house made lavosh, local honey and fruit accompaniments

Our varietals change frequently, with our shared selection including a combination of soft curd, blue, semi-firm and firm cheeses

Dessert - choice from the following on the day

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

OR

Pumpkin cheesecake, cinnamon ganache, buttermilk sorbet, graham cracke

OR

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

We kindly note that our menu may vary without notice, based on the availability of locally sourced, seasonal produce.