



# The Cowrie

## 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 courses	\$103 per person
Four courses	\$117 per person
Five courses	\$130 per person

Children  
(12 and under)      \$30 per person

### 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 our menu may vary without notice, based on the availability of locally sourced, seasonal produce.

10% surcharge applies to all food and beverage, for reservations of 10 guests or more. 15% surcharge applies on Public Holidays

# MENU CUSTOMISATIONS

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

Freshly shucked rock oysters  
\$5.50 each

- Natural with lemon
- Spiked with gin and tonic
- Green apple, eschallot and sake dressing

Pacific oysters,  
\$6.50 each

- Roasted over coals with miso butter

Sides to share (serves 4)  
\$13.50 each

- 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

Celebration cake

\$15 per person

Sizes starting at 10 portions



# 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

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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 radicchio, mustard, pickled cherry

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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

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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 cracker  
OR

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

# CAKE MENU

As a commitment to the health and safety of our guests and staff, we have a no BYO policy.

We can, however, create a specialty celebration cake for your occasion! Our cakes are priced at \$15 per portion with sizes starting from 10 portions. Candles are supplied by The Cowrie, and small "Happy Birthday" plaques come complimentary (subject to availability)

We kindly note that 14 days notice is required for all cake orders

## Colour Scheme and Design

We can create our designs with your preference of colour in mind.

## Cake Styles



Modern Style  
Cake with Rice  
Paper Sails



Drip Cake



Forward Facing  
Cake

## Flavours Available

Light vanilla (Gluten free available)

Chocolate mud (Gluten free available)

Red velvet

White chocolate mud (Gluten free available)

Caramel mud (Gluten free available)

White chocolate and raspberry (Gluten free available)