

The Cowrie

Executive Chef Dimitris Aronis

Head Chef Reece Timora

Plant Based Menu

Savoury

Pickled beetroot & young radishes, torched citrus, kakala, puffed wild rice, macadamia, cucumber water

'Organic Native Australian Tea'

Charred cabbage, warm almond cream, sauté baby winter vegetables tossed in parsley oil, toasted almonds, torched dates

'White and peppermint tea'

Pan fried gnocchi, sage, seasonal vegetables, almond curd, pea puree

'Zen Green Tea'

Miso & chilli eggplant, shaved fennel, torched broccolini, toasted grains, nasturtium

'Organic Lavender and Chamomile Tea'

Sweet

Caramelised pineapple & ginger, elderflower, popcorn praline

'Elderflower and Lemon Myrtle Tea'

"Strawberries and Cream" seasonal berries, rose, freeze dried raspberry, rhubarb

'Antioxidant Berry Boost Tea'

*two courses 84 three courses 94 four courses 104
paired lkou herbal tea 5 per course
paired organic vegan wines 32/47/62*

*10% service fee applies for groups of 10 or more guests. All prices inclusive of GST
10% surcharge applies for Saturdays and Sundays. 15% surcharge applies Public Holidays*

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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

