



The Cowrie



Executive Chef
Dimitris Aronis

Head Chef
Reece Timora

Pastry Chef
Stephanie Brown

Plant Based Menu

Savoury

Tomato and thyme terrine, cashew aioli, torched cucumber, mandarin oil
'Organic Native Australian Tea'

Charred miso cabbage, split almond cream, baby vegetables, grilled dates
'White & peppermint tea'

Pan fried beetroot gnocchi, sage, pea ragout, watercress
'Zen Green Tea'

Slow cooked baby onions in port, wild mushrooms, organic soy, shallot and mushroom broth
'Japanese first pick green tea'


Miso and chili eggplant, toasted grains, tempura zucchini flower, nasturtium
'Organic lavender & chamomile tea'

Sweet


Strawberry and lemon mousse entremets with almond shortbread and
fresh fruit
'Antioxidant berry boost tea'

Dark chocolate caramel tart, soft caramel and cocoa nib praline
'Elderflower & lemon myrtle 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
Ourimbah Creek Farm
Tumbi Wholesale Meats
Andrews Meats
La Tartine
Little Jilliby Honey
Cheese Culture
Distillery Botanica
Six String Brewing Company
Bay Rd Brewing
Hawkesbury Brewing Co
Ikou

