

To Share

Rock Oysters, shucked to order 6.50 each

Served natural with lemon / mirin, sesame, ginger, soy / sake, green apple and eschalot

Pacific Oysters roasted over hot coals with miso butter 7 each

Sturia Oscietra Caviar, France 15g / 100 per serve

Served with buckwheat blinis, creme fraîche

Something to Graze 19 per serve

Sashimi of Yellow Fin Tuna, organic soy, pickled ginger

Hibachi roasted pork belly, kimchi, nam jim

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

Entrée

Open ravioli of peas, asparagus, legumes, smoked ricotta, champagne cream, pecorino

Yellow fin tuna and scallop tartare, finger lime, cucumber, strawberry, dashi vinegar

Oscietra Caviar supplement \$15

Smoked kangaroo tataki, beetroot, pickled onions, almond

Octopus, apple, chorizo, saffron emulsion, sea grapes

Main

Roulade of braised leeks, root vegetables and water chestnut, oyster mushrooms, baby winter vegetables, split almond cream

Murray cod, mussels, zucchini, compressed heirloom carrots, blistered tomato, lemon myrtle

Lamb backstrap, caramelised cauliflower, shio koji corn, pickled mushrooms

Duck breast, burnt pear, grilled radicchio, toasted pecans, nectar, grains

CopperTree Farms beef eye fillet, sake braised wagyu short rib, native dukkah, carrot, bone marrow supplement \$28

Sides 15 per serve

Garden lettuce leaves, raspberry dressing

Creamed potato, truffle oil, chives

Charred cabbage, miso chilli eggplant, whipped buttermilk, almonds

Steamed broccoli, roasted bell peppers, white anchovy, lemon oil

The Importance of Cheese

Triple Cream Brie,
Adelaide Hills, Australia

Cow's milk, aged 6 months

Hervé Mons Délice de St Cyr,
France

*Cow's milk, white mould,
aged 6*

Taleggio, Italy

Cow's milk, washed rind

Saint Maure Cendre goat's
cheese, France

Goat's milk, aged 6 weeks

Manchego, Spain

Sheep's milk, aged 6 months

La Mancha, Spain

Goat's milk, aged 12 months

Reypenaer, Netherlands

Cow's Milk, aged 24 months

Dessert

Strawberry amaretto granita, thai basil
whipped ganache, fermented strawberry,
opaline

Salted caramel cremeux, dark chocolate
shortbread, poached pear, jasmine, sea
salt ice cream

Hay ice cream, dulcey cheesecake,
mandarin, crispy milk, honey, bee pollen

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

Two Courses 92 Three Courses 107 Four Courses 122

Five Courses Chef Selection Menu 137 - Please ask our wait staff for today's menu

Wine Matching, Two Courses 38 Three Courses 53 Four Courses 68 Five Courses 82.

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 and Sundays. 15% surcharge applies for Public Holidays

The Cowrie

Executive Chef
Dimitris Aronis

Head Chef
Matt Bolch

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
Aquna Farms
Appellation Oysters
CopperTree Farms
Ourimbah Creek Farm
Tumbi Wholesale Meats
Andrews Meats
La Tartine
Newcastle Greens
Little Jilliby Honey
Cheese Culture
Distillery Botanica
Six String Brewing Company
Hawkesbury Brewing Co
Ikou
Our Cowrie Garden

