The Cowrie

Executive Chef Dimitris Aronis

Head Chef Matt Bolch Pastry Chef Stephanie Brown

Plant Based Menu

Savoury

Heirloom tomato and thyme tian, almond cream, radish, tomato water, baby garden herbs

'Organic Native Australian Tea'

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

Slow cooked baby onions in port, wild mushrooms, organic soy, shallot and mushroom broth

'Japanese first pick green tea'

Assiette of vegetables, miso eggplant, spring peas, legumes, spiced cabbage, almond cream

'Organic lavender & chamomile tea'

Plant based cheese option with selection of garnishes and house made lavosh

Sweet

Strawberry amaretto granita, fermented strawberry, coconut and opaline

'Antioxidant berry boost tea'

Dark chocolate tart, soft caramel and cocoa nib praline,
plant based vanilla ice cream
'Elderflower & lemon myrtle tea

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

Two courses 88 Three courses 98 Four courses 108 Five Courses Chef Selection Menu 118

Paired Ikou Herbal Tea 6 per course Paired Vegan Wines 36/51/66/80

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.

