

Group Menu for 10 or more guests

At The Cowrie, we can tailor our Group Menu to best suit your event or occasion.

Your course options:

Three courses	\$107 per person	1.Your choice of three canapés
Four courses	\$122 per person	2.Entree (choice of three on day)
Five courses	\$137 per person	3.Main (choice of three on day)

Menu pricing:

4.Cheese (shared selection)

5.Dessert (choice of three on day)

Children \$35 per person Inclusive of main meal (grilled (12 and under) 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 \$6.50 each

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

Pacific oysters, \$7.00 each

 Roasted over coals with miso butter

Sides to share (serves 4) \$15 each

- 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

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

Entrée - choice from the following on the day

Wild mushroom risotto, aged parmesan, truffle, chives

OR

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

Smoked kangaroo tataki, beetroot, pickled onions, almonds

Main - choice from the following on the day

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

OR

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

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

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

Dessert - choice from the following on the day

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

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

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)