



# The Cowrie

## Group Menu for 10 or more guests

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

### Menu pricing:

Three courses	\$107 per person
Four courses	\$122 per person
Five courses	\$137 per person

Children (12 and under)	\$35 per person
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### Your course options:

1. Your choice of three canapés
2. Entree (choice of three on day)
3. Main (choice of three on day)
4. Cheese (shared selection)
5. Dessert (choice of three on day)

Inclusive of main meal (grilled 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





# 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)