

To Share

Rock oysters, shucked to order 7 each

Served natural with lemon / mirin, sesame, ginger, soy / sake, raspberry vinegar 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

Potato and leek tortellini, cabbage broth, aged parmesan, walnut oil

Marinated zucchini, cured dory, pickled mustard seeds, lemon puree, grapes

Wagyu bresaola substitute available

Kingfish, ponzu, dashi, nectarine, daikon

Beluga caviar supplement 18

Octopus, Davidson plum, burnt pear puree, snow peas, lemon myrtle, sea grapes

Main

Glazed maitake mushroom, fig, baby summer vegetables, braised broccoli stem

Aquna Murray cod, heirloom tomatoes, charred peach, sea vegetables, cucumber dressing

Pork loin, pickled cherries, cauliflower yoghurt, Japanese red vinegar, radicchio, pork jowl pie

Smoked duck breast, beetroot, fermented blueberries, wood ear mushroom, radishes

Wagyu tajima beef rump MB6+, morels, thyme onions, carrot, bone marrow, puffed buckwheat

Cooked medium rare only

Supplement 28

Sides 16 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, 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

Mango and passionfruit cream, coconut
jelly, bronze fennel, fresh mango,
macadamia

Popcorn ice cream, sweet corn mousse,
salted caramel, brown butter

Matcha, white chocolate meringue,
cherry granite, lemon verbena

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

Two Courses 94 Three Courses 109 Four Courses 124

Five Courses Chef Selection Menu 139 - Please ask our wait staff for today's menu

Wine Matching, Two Courses 38 Three Courses 54 Four Courses 69 Five Courses 83.

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 Jiliby Honey
Cheese Culture
Distillery Botanica
Six String Brewing Company
Hawkesbury Brewing Co
Ikou
Upton Pecans
Our Cowrie Garden

