

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

Pumpkin and ricotta raviolo, pumpkin skin XO sauce, fermented pumpkin
Kingfish and scallop in sesame leaf, dashi, wasabi, ponzu, nasturtium
Beluga caviar supplement 18
Fremantle octopus, smoked apple, kimm bugak, kohlrabi
Native cured kangaroo, gold and red beetroot, buttermilk and native thyme dressing, puffed wild rice

Main

Glazed maitake mushroom, fig, braised broccoli stem, buckwheat, miso oil
Aquna Murray Cod, coconut & parsnip velouté, lemon myrtle, sea vegetables, mussels, parsnip crisp
Duck breast, potato gnocchi, braised red witlof, salted pear, baby Autumn vegetables
Pork loin, pork jowl in brik pastry, celeriac purée, salt bush, pickled currants, onions
Wagyu tajima beef rump MB6+, cauliflower purée, warrigal greens, charred carrot, wattle seed labneh, watercress, eggplant
+28 | Cooked medium rare only
Sides 16 per serve
Garden lettuce leaves, raspberry dressing
Creamed potato, truffle oil, chives
Charred cabbage, miso chilli eggplant, whipped buttermilk, almonds
Fried cauliflower, pomegranate, pecans, mint

The Importance of Cheese

Triple Cream Brie, Adelaide Hills, Australia	<i>Cow's milk, aged 6 months</i>
Hervé Mons Délice de St Cyr, France	<i>Cow's milk, white mould, aged 6 months</i>
Taleggio, Italy	<i>Cow's milk, washed rind</i>
Saint Maure Cendre, France	<i>Goat's milk, aged 6 weeks</i>
Manchego, Spain	<i>Sheep's milk, aged 6 months</i>
La Mancha, Spain	<i>Goat's milk, aged 12 months</i>
Reypenaer, Netherlands	<i>Cow's Milk, aged 24 months</i>

Dessert

Shiso granita, green apple sorbet, white chocolate and yoghurt espuma, olive oil
Persimmon, smoked honey, hazelnut mousseline, coffee, whipped creme fraiche
Popcorn ice cream, sweet corn mousse, salted caramel, brown butter
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
Parisi | Ramarro Farm
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

