

The Cowrie

Executive Chef
Dimitris Aronis

Head Chef
Matt Bolch

Pastry Chef
Stephanie Brown

Plant Based Menu

Savoury

Heirloom tomato and thyme tian, persimmon, radish, tomato water
'Organic Native Australian Tea'

Pan fried potato gnocchi, baby autumn vegetables, pumpkin XO, fermented
pumpkin
'Organic lavender & chamomile tea'

Charred carrot, warrigal greens, watercress puree, salted pear, parsnip and coconut
'White & peppermint tea'

Charred miso cabbage, split almond cream, baby vegetables, grilled dates
'Japanese first pick green tea'

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

Sweet

Green shiso granita, green apple sorbet, coconut yoghurt, matcha "meringue"
'Elderflower & lemon myrtle tea'

Dark chocolate tart, soft caramel and cocoa nib praline,
plant based vanilla ice cream
'Antioxidant berry boost 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*