



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	\$111 per person
Four courses	\$128 per person
Five courses	\$145 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

\$7.00 each

- Natural with lemon
- Spiked with gin and tonic
- Raspberry vinegar and eschalot

Pacific oysters,

\$7.00 each

- Roasted over coals with miso butter

Sides to share (serves 4)

\$16 each

- Garden lettuce leaves, raspberry dressing
- Creamed potato, truffle oil, chives
- Charred cabbage, miso chilli eggplant, whipped buttermilk, almonds
- Fried cauliflower, pomegranate, pecans, mint

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
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Entrée – choice from the following on the day

Wild mushroom risotto, aged parmesan, truffle, chives

or

Kingfish and scallop in sesame leaf, dashi, wasabi, ponzu, nasturtium

or

Native cured kangaroo, gold and red beetroot, buttermilk and native thyme dressing, puffed wild rice

Main – choice from the following on the day

Glazed maitake mushroom, fig, braised broccoli stem, buckwheat, miso oil

or

Murray Cod, coconut & parsnip veloute, lemon myrtle, sea vegetables, mussels, parsnip crisp

or

Duck breast, potato gnocchi, braised red witlef, salted pear, baby Autumn vegetables

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

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

or

Persimmon, smoked honey, hazelnut mousseline, coffee, whipped creme fraiche

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)