

## 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** 19.5 per serve

Sashimi grade yellowfin tuna, organic soy, green grapes, avocado cream, furikake  
Hibachi roasted pork belly, kimchi, nam jim  
Halloumi Saganaki, thyme honey water, macadamia, rosella flowers, toasted brioche

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## Entrée

Pumpkin and ricotta ravioli, pumpkin sauce, brown butter, sage  
Salt and vinegar kingfish, compressed cucumbers, lemon myrtle, radish, seaweed, olive oil  
*Beluga caviar supplement 16*  
Octopus and mussel congee, dashi, kim bukk, miso oil  
Roasted quail, pickled blueberry, pepper berry emulsion, puffed wild rice

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## Main

Maitake mushroom, smoked and glazed, fig, raddichio, baby vegetables  
Murray cod, crab and squid ink tortellini, cuttlefish, bisque, torched shallots  
Pork loin, potato gnocchi, grilled radicchio, quince, celeriac  
Duck breast, Jerusalem artichoke, muscatels, baby beetroot, sherry vinegar  
Wagyu tajima beef rump MB6+, slow cooked cheek, toasted grains, water spinach, baby onions,  
wattleseed labneh  
+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

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### **The Importance of Cheese**

Double Cream Brie, Adelaide Hills, Australia	<i>Cow's milk, white mould</i>
Hervé Mons Délice de St Cyr, France	<i>Cow's milk, white mould</i>
Chevrerousse d'Argental, France Loire	<i>Goat's milk, washed rind</i>
Mons Bleu des Causses, France	<i>Cow's milk, blue vein</i>
Supreme des Alpes, Switzerland	<i>Cow's milk, aged 12 months</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>

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### **Dessert**

Mandarin crème brûlée, citrus, meringue, freeze dried mandarin, lime ganache, mandarin gel  
Apple tarte tatin, Drambuie ice cream  
Framboise chocolate delice, raspberry sorbet, pink peppercorn tuile  
Affogato, vanilla bean ice cream, Mr Black cold brew coffee liqueur, espresso shot

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Minimum Two Courses 94 Three Courses 111 Four Courses 128  
Five Courses Chef Selection Menu 145 - 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 on Saturdays. 15% surcharge applies on Sundays and Public Holidays

# The Cowrie

Dimitris and the team welcome you to The Cowrie.  
Our vision is to create a dining experience centred around local, seasonal 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

