

## 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 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, saltbush, 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**

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>

### **Dessert**

Shiso granita, green apple sorbet, white chocolate and yoghurt espuma, olive oil

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

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 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

**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, 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

