

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 22 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

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

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, braised shiitake, baby onions,
wattleseed labneh
+28 | Cooked medium rare only
Sides 18 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

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

Minimum Two Courses 96 Three Courses 113 Four Courses 130.
Wine Matching, Two Courses 38 Three Courses 54 Four Courses 69

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

