

THE COWRIE

Plant Based Menu

Savoury

Heirloom tomato and thyme tian, compressed melon, radish, tomato water

'Organic Native Australian Tea'

Pan fried gnocchi, grilled radicchio, pumpkin XO

'Organic lavender & chamomile tea'

Saffron congee, puffed barley, baby spring vegetables, shimeji mushroom

'White & peppermint tea'

Charred miso cabbage, split almond cream, braised apple

'Japanese first pick green tea'

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

Sweet

Poached rhubarb, white peach, plant based meringue

'Elderflower & lemon myrtle tea'

Dark chocolate tart, caramel, cocoa nib praline, plant-based vanilla ice cream

'Antioxidant berry boost tea'

Affogato w/ Mr Black Cold Brew Coffee Liqueur, coconut and vanilla bean ice cream

Two courses 89 Three courses 99 Four courses 109 Five Courses Chef Selection Menu 119

Paired Ikou Herbal Tea 6 per course

10% service fee applies to groups of 10 or more guests. All prices inclusive of GST

10% surcharge applies on Saturdays. 15% surcharge applies on Sundays and Public Holidays

