

THE COWRIE

Oysters & Caviar

Rock oysters - Natural w/ lemon / mirin, sesame, ginger, soy / raspberry migionette	7
Rock oyster w/ Oscietra Caviar, each	22
Pacific oysters roasted over hot coals with miso butter	7
Sturia Oscietra Caviar, France 15g - Served with buckwheat blinis, creme fraîche	105

Snacks

Sashimi grade yellowfin tuna, organic soy, green grapes, avocado cream, furikake (A)	22
Tempura soft shell crab, kimchi, pickled cucumber, jalpeno cream (A)	24
Halloumi Saganaki, thyme honey water, macadamia, rosella flowers, toasted brioche	21

Entrée

Pumpkin and smoked ricotta raviolo, pumpkin XO, brown butter, sage

Torched kingfish, heirloom tomatos, compressed melon, radish, harissa, tomato water (A)
Oscietra caviar supplement 16

Octopus and mussel congee, saffron, dashi, kim bukk, miso oil (A)

Hibachi roasted pork belly, apple, teriyaki, baby coriander

Main

Pan fried potato gnocchi, zucchini, goats curd, pea, brown butter

Aquna Murray cod, prawn boudin, Spring beans, dashi broth, baby onions (A)

White Pyrenees lamb, muntries, carrot, tapenade, artichoke

Duck breast, caramelised polenta, blackberry, cauliflower, pine salt

Wagyu Tajima beef rump MB6+, slow cooked short rib, wild mushrooms, puffed barley, porcini
+29 | 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

Cheese

Double Cream Brie, Adelaide Hills, Australia	Cow's milk, white mould
Hervé Mons Délice de St Cyr, France	Cow's milk, white mould
Chevrerousse d'Argental, France Loire	Goat's milk, washed rind
Mons Bleu des Causses, France	Cow's milk, blue vein
Supreme des Alpes, Switzerland	Cow's milk, aged 12 months
Manchego, Spain	Sheep's milk, aged 6 months
La Mancha, Spain	Goat's milk, aged 12 months
Reypenaer, Netherlands	Cow's Milk, aged 24 months

Dessert

Frangipane tart, yuzu curd, poached rhubarb, white peach ice cream
Basque cheesecake, toasted vanilla, caramelised banana cream
Textures of chocolate, chocolate sorbet
Affogato w/ Mr Black cold brew coffee liqueur, vanilla bean ice cream

Minimum Two Courses 96 Three Courses 113 Four Courses 130 Five Courses 150

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