

The Cowrie

## **\$55 LUNCH MENU**

Three courses

Including a glass of Lindeman's Premier Selection Wine  
Served with bread and seasonal vegetables

### **ENTREE**

Seared scallops with parsley puree and creamed potato

Roasted kumera, caramelized onion and goat's cheese tart

Crispy roulade of pork belly, apple chutney  
and honey and mustard salad

### **MAIN**

Salmon roulade on dill risotto with fennel salad  
and smoked paprika yoghurt dressing

Roast beef eye fillet on red wine braised beetroot with  
onion and horseradish puree

Char grilled chicken supreme with confit kipfler potato,  
creamed parsnip and sautéed mushroom

### **DESSERT**

Wedding cake

**Coffee or Tea – served with petit-fours**

Menu is subject to change

No other discount or card offer available on this menu

Surcharge per person – Saturday \$2.00 / Sunday \$3.00 / Public holiday \$6.50

The Cowrie

## **\$59 LUNCH MENU**

**Three courses**

**Including a glass of Lindeman's Premier Selection Wine  
Served with bread and seasonal vegetables**

### **ENTREE**

Seared scallops with parsley puree and creamed potato

Roasted kumera, caramelized onion and goat's cheese tart

Crispy roulade of pork belly, apple chutney  
and honey and mustard salad

### **MAIN**

Salmon roulade on dill risotto with fennel salad  
and smoked paprika yoghurt dressing

Roast beef eye fillet on red wine braised beetroot with  
onion and horseradish puree

Char grilled chicken supreme with confit kipfler potato,  
creamed parsnip and sautéed mushroom

### **DESSERT**

Chocolate and almond scented tart with delicate  
almond slivers and frangelico semi-freddo

Passion fruit crème brûlée with teardrop shortbread

**Coffee or Tea – served with petit-fours**

Menu is subject to change

No other discount or card offer available on this menu

Surcharge per person – Saturday \$2.00 / Sunday \$3.00 / Public holiday \$6.50

The Cowrie

## **\$59 DINNER MENU**

**Any two courses**

**Including a glass of Lindemans Premier Selection Wine  
Served with bread and seasonal vegetables**

### **ENTREE**

Seared scallops with parsley puree and creamed potato

Roasted kumera, caramelized onion and goat's cheese tart

Crispy roulade of pork belly, apple chutney  
and honey and mustard salad

### **MAIN**

Salmon roulade on dill risotto with fennel salad  
and smoked paprika yoghurt dressing

Roast beef eye fillet on red wine braised beetroot with  
onion and horseradish puree

Char grilled chicken supreme with confit kipfler potato,  
creamed parsnip and sautéed mushroom

### **DESSERT**

Chocolate and almond scented tart with delicate  
almond slivers and frangelico semi-freddo

Passion fruit crème brûlée with teardrop shortbread

**Coffee or Tea – served with petit-fours**

Not available Friday or Saturday evenings  
No other discount, promotional offer or entertainment card available on this already discounted menu  
Surcharge per person – Sunday \$3.00 / Public holiday \$6.50



## **\$69 DINNER MENU**

Three courses

Including a glass of Lindeman's Premier Selection Wine

Served with bread and seasonal vegetables

### **ENTREE**

Seared scallops, cannellini bean and thyme puree  
with garlic saffron butter

Roasted sweet potato, caramelized onion and goat's cheese tart

Crispy roulade of pork belly with apple and pepper chutney,  
honey and mustard salad and calvados jus

### **MAIN**

Pan roasted blue eye cod fillet on a clam veloute with vongoli,  
chat potato, bacon and melted leeks

Roast beef eye fillet on red wine braised beetroot with  
onion and horseradish puree

Chicken and mushroom ballotine with confit  
kipfler potatoes and a parsnip puree

### **DESSERT**

Chocolate and almond scented tart with delicate  
almond slivers and frangelico semi-freddo

Passionfruit crème brulee with teardrop shortbread

Tiramisu – a traditional Italian dessert of mascarpone cream and  
espresso liqueur soaked sponge topped with chocolate sauce

**Coffee or Tea with petit-fours**



## **\$79 FUNCTION MENU**

**Three courses**

**Including canapés a and glass of sparkling on arrival  
Served with bread and seasonal vegetables**

### **ENTRÉE**

Crispy roulade of pork belly with apple and pepper chutney,  
honey and mustard salad and calvados jus

Grilled artichoke and mushrooms served over savoury  
sage brioche with porcini oil

Citrus cured salmon with shaved fennel and rocket salad,  
pink grapefruit and salmon pearls

Cowrie crab cakes with spicy leek remoulade and chive oil

### **MAIN**

Roulade of salmon with grilled king prawns on zucchini gratin,  
finished with a Thai green curry sauce

Pan roasted blue eye cod fillet on a clam veloute with vongoli, chat potato,  
bacon and melted leeks

Roast beef eye fillet on red wine braised beetroot with  
kipfler potatoes, onion and horseradish puree

Roast duck supreme and confit leg with sweet potato fondant, honey and Dijon  
braised witlof finished with rosemary and orange jus

### **DESSERT**

Passionfruit crème brulee with teardrop shortbread

Summer berry bavarian accompanied by muscat glazed fruit medley

Chocolate and almond scented tart with delicate  
almond slices and frangelico semi-freddo

Cheese plate for one

**Coffee or Tea – served with petit-fours**

This sample menu is subject to change  
No other discount, promotional offer or entertainment card available on this already discounted menu  
Surcharge per person – Saturday \$2.00 / Sunday \$3.00 / Public holiday \$6.50



## **DEGUSTATION MENU**

### **5 Course Set Menu**

Our aim is to serve small portions of menu items, concentrating on refined presentation, variety and combination of flavours.

Citrus cured salmon with shaved fennel and rocket salad,  
pink grapefruit and salmon pearls

2002 Vinden Estate Semillon Hunter Valley NSW

Pan roasted blue eye cod fillet on a clam veloute with vongoli, chat potato,  
bacon and melted leeks

2008 Ingoldby Chardonnay McLaren Vale SA

Crispy roulade of pork belly with apple and pepper chutney, honey and  
mustard salad and calvados jus

2009 Phaedrus Pinot Noir Mornington Peninsular VIC

Roast beef eye fillet on red wine braised beetroot with  
kipfler potatoes, onion and horseradish puree

2008 Angus 'The Bull' Multi Regional SA/Vic

Chef's selection of dessert or a cheese plate for one

2009 Brown Brothers Orange Muscat Flora, Milawa Vic  
Or Morris Liqueur Muscat Rutherglen Vic

Tea or Coffee served with Petit fours

\$110.00 per guest  
\$150.00 per guest including wine