

For Casual Dining Experience

Charcoal Grilled

MBS 4 Wagyu New york Steak	250g 45
<i>Charcoal grilled with COZY Basting and Charcoal Salt</i>	
MBS 2 Wagyu Rib-Eye Steak	250g 45
<i>Charcoal grilled with COZY Basting and Charcoal Salt</i>	
MBS 9+ 24hours Braised Rib End	270g 45
<i>Charcoal grilled with Honey soy glaze and green pea puree</i>	
Half Lamb rack	250g 45
<i>Charcoal grilled and Smoked mash, confit tomato, mint crumbs</i>	
Dry-aged Crispy skin Roast Duck	Half 49
<i>Radish pickle, leek powder Plum honey hoisin Puree, Duck jus</i>	
Signature MB9 Flank Steak	250g 59
<i>Charcoal grilled with COZY Basting and Charcoal Salt</i>	

Side Menu

Good to sharing between Two

House made Red cabbage pickle(GF,DF)	5
Crispy potato chips (DF)	6
Shiitake Mushroom sauce(GF)	7
Wasabi for Steak (DF)	7
Fermented Chili sauce (GF,DF)	7
Char-grilled vegetables with chili bean butter	13
<i>(Can be done as GF,DF and no Chili with grilled vege)</i>	
3 cheeses Potato Gratin Thyme cheese cream(GF)	15
Smoked Mash potato	15

For The Fine Dining Experience

COZY 4 course

Degustation | Minimum order for Two | Whole table Only

Add Oyster Scallop ceviche each	+7
Add Tomato Salad	+15
Add Scallops (2pc)	+16
Add Fish menu – Barramundi	+27
Up-grade Main Steak	+15 (minimum 2)

Atlantic Salmon Gravlax

Beetroot crispy, garlic sour cream, Lemon zest, Dill

Crispy Calamari

Squid ink, Cheddar, pickled bean sprouts, Katsubushi

MB9 Braised Rib End 270g for Couple

Charcoal grilled with Honey soy glaze and green pea puree

With | Red cabbage pickle Honey soy sauce & chips

White Chocolate Mousse

Cream cheese, yogurt, Sour cream, Seasonal Fruits

65 Per person

Wine Pairing per person +60

For The Fine Dining Experience

Premium Menu Testing

Degustation | Minimum order for Two | Whole table ONLY | Halal

Variety Tomato

Oyster

Scallop Ceviche

Salmon Gravlax with Carrot chip

Beef tar-tar with Nori crispy

Beef tart

Tortellini, Parsnip espuma

Spicy Prawn

Pork belly Chilli Jam fermented chilli cabbage

Lemon Sorbet

Murray Cod with Avuruga caviar

MBS 9 Flank Steak with Potato galatine

White chocolate Mousse with Raspberry

Pavlova

Coffee or Tea

160 Per person

Wine Pairing per person +100

For Casual Dining Experience

Pre-main

Signature House made Gnocchi (V)	25
<i>With Rose cream, Chili Tuile, Parmesan cheese</i>	
Truffle Flavor Mushroom Risotto (V)	26
<i>Shiitake mushroom, Bottom mushroom, Almond, Truffle oil.</i>	
Grilled Chicken Thigh 150g	27
<i>House made Basting, crispy zucchini and sage, Corn puree</i>	
Dry-aged Charcoal Grilled Barramundi 100g(GF)	29
<i>Potato garlic cream sauce, Lime pistachio Flying Fish Roe and herbs</i>	
Seafood with House made Pasta	29
<i>Arrabbiata tomato sauce, Prawn, Squid and parmesan cheese</i>	
Seared Scallops 4pc(DF)	34
<i>Butternut pumpkin puree, Sichuan chili oil, Kombu tuile, salmon Roe</i>	
Crispy Pork belly with chilli 150g(GF,DF)	34
<i>Fermented chili sauce, Ginger, Grilled cabbage, chili Jam</i>	
Signature Spicy Butter Prawn 5pc	36
<i>Garlic marinade prawn with chili butter fried rice cracker and kombu</i>	
Crispy skin Murray Cod 100g, Tortellini 3pc	42
<i>Homemade Prawn-Brie-Tortellini, Parsnip Espuma, chili oil, avuruga caviar</i>	

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Entree

Sydney Rock Oyster 1pc(GF)	7
<i>Tobiko Caviar, Tuna extract and chili</i>	
Black Opal Wagyu MB9 Tart (1pc)(GF,DF)	9
<i>Signature wagyu, sweet potato shell, burnt chili sauce</i>	
Artisan Kombu Wholemeal Bread (V)	15
<i>Garlic spread butter, parsley, olive oil</i>	
Confit, Dried Tomato salad(V,GF,DF)	17
<i>Carrot chip Avocado puree, radish, maple syrup, basil</i>	
Crispy Calamari	19
<i>Squid ink, Cheddar, pickled bean sprouts, Katsuobushi</i>	
Beetroot Cigar with Scallop Ceviche 3pc	21
<i>Apple gel, saffron aioli, sesame seed and Avuruga caviar</i>	
Signature Atlantic Salmon Gravlax(GF)	24
<i>Beetroot chips, garlic sour cream, Lemon Gel, Dill</i>	
Wagyu Beef Tartare(GF,DF)	25
<i>Salted egg yolk, sesame oil, soy sauce, Nori tapioca cracker</i>	

For The Fine Dining Experience
SIGNATURE 8 course

Degustation | Minimum order for Two | Whole table Only

Add Tomato salad +15 | Scallop Ceviche add 1pc +7

Up-grade Main Steak +15 (minimum 2)

Sydney Rock Oyster

Tobiko Caviar, Tuna extract and chili

Atlantic Salmon Gravlax

Beetroot crispy, garlic sour cream, Lemon zest, Dill

Charred Black Opal Wagyu MB9 Tart

Signature wagyu, sweet potato shell, burnt chilli sauce

Crispy Calamari

Squid ink, Cheddar cheese, pickled bean sprouts, Katsuobushi

Cleanser

Lemon Sorbet with Gold sugar

House made Prawn brie cheese Tortellini

Parsnip Espuma, chili oil, Salted egg yolk

MBS4 Wagyu New york 250g for Couple

Charcoal grilled with COZY Basting and Charcoal Salt

Served With | Grilled Vegetables, Mushroom sauce & potato galatine

Moon pavlova

Mango Banana pinaq colada Moon, lime granita, vanilla ice cream

105 Per person

Wine Pairing per person +100

House policy

All card Payments will incur a 1.3% Surcharge of the total bill.

No split payments

Group of 10 and more required to order course menu for all guests.

Groups of 10 and more will incur a \$5 service fee per head.

BYO allowed for wines only \$5 per person (Sunday to Friday) with
1 time glass change.

Saturday No BYO

Opening Hours

Mon	Close
Tue	05:00 pm – 10:00 pm
Wed	05:00 pm – 10:00 pm
Thu	05:00 pm – 10:00 pm
Fri	12:00 pm – 10:30 pm
Sat	12:00 pm – 10:30 pm
Sun	12:00 pm – 10:00 pm

30 9-15 East Parade, Sutherland NSW 2232

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Welcome
Cozy Dining
TRUST IN OUR CHEFS

Cozy

Food Menu

Please talk to staff regarding your allergies and dietary