



Before the Black Cow...

- House made Bread; ciabatta loaf with Olive oil and balsamic 7
 Warm mixed marinated olives 8
- Freshly shucked Pacific oysters, Moulting Bay (Tas) 6 or 12
- i. Natural with lemon cheeks 27/49.5
 - ii. Vietnamese dressing 30/56
 - iii. Kilpatrick with dry cured pancetta and Lean-To Kitchen Worcestershire (Tas) 30/56
 - iv. "All the above" mixed dozen (twelve) 54
- Cape Grim beef Tartare, Korean chili, soy, sesame, shallots, sweet pickled daikon & sushi crisp 22

- Char-grilled calamari, lemon, smoked paprika, chorizo & fennel 24
- White fish sashimi, palm sugar and yuzukosho dressing, shaved radish 23.5
- Seared Tasmanian scallops, green onion relish & lemongrass broth 25
- Crisp skin Scotsdale pork belly, burnt minn & soy bbq sauce, ginger pickled cucumber 24

We invite you to experience some of the world's most superior grass-fed beef, raised on the rich pastures of North West Tasmania and cooked to your liking over the Black Cow grill. Potato galette with Dijon cream and chives accompanies each steak as can your choice of sides. Groups of two or more are encouraged to share larger cuts.

Black Cow Wagyu...

- To share, Slow-cooked Robbins Island full blood grass fed Wagyu rump (NW Tas), marble score 5+, cooked pink 400g, served sliced, roasted garlic jus, sauerkraut & leaves \$110
- Scotch Fillet, Robbins Island (NW Tas), Marble score 7+ 300 days' grain fed, served sliced with lemon cheek \$25 per 100g

From the Black Cow grill...

- Porterhouse, Great Southern Pinnacle (North Tas), aged 35 days, 300 g 41
- Porterhouse New York Cut, Great Southern Pinnacle (North Tas) aged 35 days, 450g 55
- Scotch Fillet, Cape Grim Beef (Smithton, NW Tas) aged 30 days, 330g 51
- Rib Eye on the bone, Cape Grim Beef (Smithton, NW Tas) aged 40 days, 450-650g \$161/100g
- Eye Fillet Cape Grim Beef (Smithton, NW Tas) 200g 44

To accompany the Black Cow...

- Tuffed béarnaise sauce 4.5
- Mixed peppercorn demi-glaze 4.5
- Café de Paris butter 3.5
- Roasted garlic demi-glaze 4.5
- Smoky barbeque Sauce 3
- Beetroot relish 3.5

Mustards available upon request: Wholegrain, Dijon, Hot English & Horseradish

To the side of the Black Cow...

- Rocket, pear, pinenut salad with merlot vinaigrette 8
- Steamed asparagus, lemon oil & parmesan 8
- House-made kimchi (Korean fermented wombok) 8
- Honey brown, chestnut and button mushrooms with parsley and garlic 10
- Roasted carrots, harissa, linseed and rye 8.5
- Baked pumpkin & sweet potato, almonds, brown butter & lemon yogurt 8
- Roasted beetroot, Persian feta & fresh herbs 8
- Spice roasted cauliflower, tahini & roasted garlic yogurt 10

Not from the Black Cow grill...

- Market fish, baked with braised long red chili, sesame pickled daikon & watercress 38
- Vanilla bean crème brûlée, poached rhubarb, rosewater gel, chocolate soil 18
- Star anise pannacotta, maissala roasted strawberries, mixed berry gelée & clove meringue 17.5

After the Black Cow...

- Lindt chocolate fondant, coconut, glacé ginger & vanilla ice-cream 18.5
- Frozen caramel slice, salted hazelnut caramel, choc soil, tonka bean cream 18.5
- Mandarin semifreddo, caramelized choc, compressed mandarin, macadamia 18
- 2 Cheeses, fruit paste, walnuts and ciabatta 22

Please inform your waiter of any allergies or dietary requirements. vegetarian options available, please see your waiter. AMEX incurs a 2% surcharge.