



Black Cow

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 streaky bacon
and Lean-To Kitchen Worcestershire (Tas) 30/56

iv. Sicilian olive and lemon mignonette 30/56
“All the above” mixed dozen (twelve) 54

Cape Grim beef tartare, Korean chili, soy, sesame,
shallots, sweet pickled daikon & sushi crisp \$22

Warm salad of Stanley octopus, egg noodles, wakame,
bean shoots, citrus & soy dressing \$26

Crisp skin Scottsdale pork belly, burnt mirin & soy bbq
sauce, ginger pickled cucumber \$24

Char-grilled calamari, lemon, smoked paprika, chorizo
& fennel \$24

Tataki Atlantic salmon, soy, yuzu & ginger dressing,
pickled daikon, toasted nori & salmon pearls \$23.5

Char-grilled tiger prawns, lemongrass, coconut &
turmeric sauce, bean shoots & crispy shallots \$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.

To Share...

Slow-cooked Robbins Island Wagyu Rump
(NW Tas), marble score 4+, cooked pink 450g,
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 \$35
per 100g

From the Black Cow grill...

Porterhouse, Great Southern Pinnacle (North Tas),
aged 35 days, 300g 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, \$16 per 100g

Eye Fillet Cape Grim Beef (Smithton, NW Tas) 200 g 44

To accompany the Black Cow...

Truffled béarnaise sauce 4.5

Mixed peppercorn demi-glaze 4.5

Café de Paris butter 3.5

Roasted garlic demi-glaze 4.5

Smoky barbecue 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 zucchini, lemon, chilli dressing & parmesan 8

House-made kimchi (Korean fermented wombok) 8

Honey brown, chestnut & button mushrooms with
parsley and garlic 10

Yorktown Organic carrots, harissa yogurt,
linseed & rye 8.5

Baked pumpkin & sweet potato, almonds, brown butter
& lemon yogurt 8

Roasted beetroot, Persian fetta & fresh herbs 8

Not from the Black Cow grill...

Baked market fish, pommes maxim, sauce vierge,
fried capers & fennel 38

After the Black Cow...

Vanilla bean crème brûlée, poached rhubarb,
rosewater gel, chocolate soil 18

Star anise pannacotta, marsala roasted strawberries,
mixed berry gelée & clove meringue 17.5

Lindt chocolate parfait, espresso clotted cream,
chocolate streusel & coffee gelée 18.5

Frozen caramel slice, salted hazelnut caramel,
choc soil, tonka bean cream 18.5

Mango semifreddo, mango & lime compote, coconut
tapioca, caramelized white chocolate & coconut 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.