



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
& Lean-To Kitchen Worcestershire (Tas) 30/56

iv. Lemon crème fraiche, salmon pearls 30/56
“All the above” mixed dozen (twelve) 54

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

Crisp skin Scottsdale pork belly, apple, mirin & molasses
puree, freeze-dried Meru miso \$24

Char-grilled calamari, XO sauce, pickled celery &
ink vinaigrette \$25

Atlantic salmon sashimi, yuzu ponzu, sesame,
wood ear mushrooms, black tobiko & sprouts \$24

Char-grilled tiger prawns, green onion & shiitake
congee, pickled ginger, coriander & chilli sambal \$25

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...

Slow-cooked Robbins Island Wagyu Rump
(NW Tas), marble score 4+, cooked pink 450g,
served sliced, roasted garlic jus, sauerkraut & leaves
\$110

Robbins Island Wagyu Scotch Fillet, (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 43

Porterhouse 'New York Cut', Great Southern Pinnacle
(North Tas) aged 35 days, 450g 57

Scotch Fillet, Cape Grim Beef (Smithton, NW Tas)
aged 30 days, 330g 53

Rib Eye on the bone, Cape Grim Beef
(Smithton, NW Tas)
aged 40 days, \$17 per 100g

Eye Fillet Cape Grim Beef (Smithton, NW Tas) 200 g 46

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

Burnt mirin BBQ 3

Beetroot relish 3.5

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

To the side of the Black Cow...

Rocket, pinenut & parmesan salad w
merlot vinaigrette 8

Steamed seasonal greens, lemon oil 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

Roasted pumpkin & sweet potato, almonds, brown
butter & sumac spiced yogurt 8

Cauliflower & parmesan gratin 10

Roasted brussel sprouts, vadouvan & yogurt 8

Not from the Black Cow grill...

Baked market fish, lemongrass, turmeric, coconut
sauce, Asian brassicas, oyster mushrooms,
crispy curry leaves 38

After the Black Cow...

Vanilla bean crème brûlée,
poached royal gala apple & pistachio 18

Star anise pannacotta, textures of rhubarb,
strawberry granita, marsala gel & 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

Warm pear & hazelnut financier, butter roasted pears &
caramelized white chocolate anglaise 18

2 Cheeses, fruit paste 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.