



Black Cow

Before the Black Cow...

- House-made sourdough, Tasmanian Butter Co. cultured butter \$3 per person
 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. Green olive & yuzu 30/56
 "All the above" mixed dozen (twelve) 54
- Charcuterie board 100g with caper berries \$20
- Crisp skin Scottsdale pork belly, cured egg yolk, soy & mushroom \$24
- Pickled Stanley octopus, olives, fennel, fresh herbs & lemon-parsley oil \$22
- Huon salmon sashimi, wasabi cultured cream, wakame vinaigrette & toasted leek \$24
- Seared Tasmanian scallops, XO sauce, pickled celery, green onion and ginger oil \$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, Great Southern Pinnacle (North Tas)
 Marble score 4+
 aged 30 days, 300g 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

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

To the side of the Black Cow...

- Rocket, pinenut & parmesan salad w merlot vinaigrette 8
 Asparagus, red Yuzukosho, preserved lemon & parmesan 9
 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, vadouvan yoghurt, brown butter & toasted pepitas 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, yoghurt cream, strawberries & caramelized filo 18
- Star anise pannacotta, textures of rhubarb, strawberry granita, marsala gel & meringue 17.5
- Lindt chocolate parfait, espresso cremeux, vanilla mascarpone, choc streusel & milk chocolate dust 18
- Frozen caramel slice, salted hazelnut caramel, choc soil, tonka bean cream 18.5
- Yuzu meringue pie with black sesame praline 18
- 2 Cheeses, fruit paste and ciabatta 22