



Black Cow

Before the Black Cow...

House-made sourdough, Tasmanian Butter Co. cultured butter \$3.5 per person
 Warm mixed marinated olives \$8
 Freshly shucked Pacific oysters, Moulting Bay (Tas) 6 or 12

- Natural with lemon cheeks \$27/\$49.5
- Vietnamese dressing \$30/\$56
- Kilpatrick - dry cured streaky bacon & Lean-To Kitchen Worcestershire \$30/\$56
- Green olive & yuzu \$30/\$56

“All the above” mixed dozen (twelve) \$56

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

White fish sashimi, wasabi cultured cream, wakame vinaigrette & toasted leek \$24

Char grilled tiger prawns, leatherwood honey teriyaki sauce, pickled daikon \$20

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...

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

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

House-made kimchi (Korean fermented wombok) \$8
Honey brown & button mushrooms with parsley and garlic \$10

Yorktown Organic carrots, harissa yogurt, linseed & rye \$8.5

Roasted broccoli, lemon Beurre noisette, grana padano \$8

Not from the Black Cow grill...

Baked market fish, celeriac + remoulade soused potatoes, lovage \$35

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 sourdough \$22