



*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 Lease 65 (Tas) 6 or 12

- Natural with lemon cheeks \$27/\$49.5
- Vietnamese dressing \$30/\$56
- Pickled wasabi vinaigrette & cultured cream \$30/\$56
- Kilpatrick, dry cured streaky bacon & Lean-To Kitchen worcestershire \$30/\$56
- All of the above mixed dozen (12) \$56

White fish sashimi, white soy ponzu, Shima wasabi, seaweed cracker \$25

King Island Beef tartare, Korean chilli, miso aioli, avruga caviar, cured yolk \$22

Grilled southern calamari, roasted fennel, soft herbs, lemon & parsley oil \$24

Charcuterie board 100g, pickles \$21

Scottsdale pork belly, chilli jam, black sesame, pickled radish \$24

*We invite you to experience some of the world's most superior grass-fed beef, raised in the North West of Tasmania and cooked to your liking.*

*All steaks are chargrilled and served with a potato galette, and 1 sauce of your choice.*

*+ Wagyu beef does not benefit cooking beyond medium*

## Black Cow cuts per 100gms

\*Portioned daily, often larger style cuts which suit sharing

Wagyu Scotch Fillet, 7+, Robbins Island \$35 per 100g

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

## Black Cow portioned cuts

Wagyu Rump, 4+, Robbins Island 12 hours slow-cooked, 450g \$95

New York strip, Cape Grim Beef (NW Tas), aged 35 days 450 g \$57

Porterhouse, Bass Strait pure southern beef, (NW Tas), aged 35 days, 300g \$42

Scotch Fillet, Bass Strait pure southern beef, (NW Tas), aged 30 days, 330g \$56

Eye Fillet King Island Beef (NW Tas) 200/300 g \$49/\$69

All steaks are served potato galette, Dijon cream & chives  
Please select 1 inclusive sauce and/or mustard:  
\*Additional sauces \$2 per sauce

- Truffled béarnaise
- Mixed peppercorn demi-glaze
- Roasted garlic demi-glaze
- Kimchi
- Chilli sambal
- Café de Paris butter
- Beetroot relish

## Not from the Black Cow grill...

Baked market fish, lemon potato hash, caper berry, fermented chilli, zucchini \$38

## To the side of the Black Cow...

○ Rocket, pine nut & Grana Padano salad, merlot vinaigrette \$8.5

○ Steamed asparagus, red yuzu & lemon dressing \$8

○ Cauliflower & Gruyere cheese gratin \$8

○ Roasted pumpkin & sweet potato, preserved lemon yogurt \$9

○ Roasted broccoli, lemon beurre noisette, Grana Padano \$9

○ Honey brown & button mushrooms, parsley & garlic \$10.5

## After the Black Cow...

Vanilla bean crème brûlée, quince fool & caramelized brik pastry \$16.5

Chocolate fondant, mint chocolate cremeux, coconut sable, whipped mint ganache \$17.5

Frozen caramel slice, salted hazelnut caramel, choc soil, tonka bean cream \$17

Crème caramel, egg custard & bitter caramel \$15

Banoffee tart, dulce de leche, cultured cream \$16

2 Cheeses, fruit paste, rye lavosh & sourdough \$22

Please inform your waiter of any allergies or dietary requirements, vegetarian options available, please see your waiter.  
Credit cards incur a 1.5% surcharge, 10% surcharge on Public Holidays.