



*Black Cow*

## Before the Black Cow...

House-made sourdough, Tasmanian Butter Co. cultured butter \$3.5 per person

Warm marinated olives \$8

Lease 65 Moulted Bay Oysters

- Natural 1/2 doz \$21
- Kilpatrick, smokey pancetta, Lean-To-Kitchen worcestershire 1/2 doz \$24
- Fresh ground wasabi + ponzu 1/2 doz \$24

All of the above mixed dozen \$46

Crispy-skin Scottsdale pork belly, braised red chilli, cucumber noodles, crispy shallots \$24

Kingfish sashimi, white tamari, Shima wasabi, seaweed cracker 25

Char-grilled octopus, smokey yuzu ketchup, fennel, radish \$25

Charcuterie board 100g, pickles \$21

## Black Cow Grill...

Slow-cooked Robbins Island Wagyu rump (300g) \$50

Porterhouse, Great Southern Pinnacle, (300g) \$48

Porterhouse "New York" cut, Cape Grim Beef, (400g) \$55

Rib Eye on the bone, Cape Grim Beef (NW Tas) aged 40 days (600 g) \$75

Scotch Fillet, Great Southern Pinnacle, (300g) \$54

Eye fillet, King Island Beef (180g) \$48

All steaks are served with potato galette, Dijon cream & chives, roasted broccoli, lemon dressing.

Please select 1 inclusive sauce and/or mustard:

\*Additional sauces \$2 per sauce

Dijon, horseradish, hot English or wholegrain mustards available complimentary

- Beetroot relish
- Roasted garlic demi-glaze
- Peppercorn demi-glaze
- Truffled bearnaise
- Café de Paris

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

- Mixed mushrooms, parsley, garlic oil \$9
- Roasted pumpkin, sweet potato, preserved lemon yogurt \$8
- Half baby cos, caesar mayo, cured egg yolk \$8
- House-made kimchi \$8
- Rocket, pine nut & Grana Padano salad, merlot vinaigrette \$8.5

## Not from the Black Cow grill...

Tasmanian salmon, herb crust, lemon potato hash, parsley velouté \$38

## After the Black Cow...

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

Chocolate tart, whipped mascarpone, vanilla bean ice-cream \$16.5

Warm flourless lemon, almond cake, pear purée, cultured cream, white chocolate \$16.5

Vanilla bean crème brûlée, rhubarb fool & caramelized brik pastry \$17

2 Cheeses, fruit paste, rye lavosh, bread \$22

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