



Black Cow

Before the Black Cow...

House-made sourdough, Meander Valley cultured butter \$2 per person

Warm marinated olives \$8

Lease 65 Moulting 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

Baked 1/2 shell scallops, parsley, garlic and panko butter 1/2 dozen \$26

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

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

Char-grilled tiger prawns, macadamia cream, poppy and sesame seed pickled cucumber \$25

Charcuterie board 100g, pickles \$21

Black Cow Grill...

Slow-cooked Robbins Island Wagyu rump (300g) \$55

Porterhouse, Great Southern Pinnacle, (300g) \$45

Porterhouse "New York" cut, Great Southern Pinnacle, (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.

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 béarnaise
- Café de Paris

To the side of the Black Cow...

- Steamed new season asparagus, lemon oil, toasted hazelnuts \$8.5
- 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