



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 \$24
- Kilpatrick, smokey pancetta, Lean-To-Kitchen worcestershire 1/2 doz \$27
- Fresh ground wasabi + ponzu 1/2 doz \$27

All of the above mixed dozen \$49

Baked 1/2 shell scallops, parsley, garlic and panko butter 1/2 dozen \$28

Crispy-skin Scottsdale pork belly, braised red chilli, cucumber noodles, crispy shallots \$25

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

Char-grilled tiger prawns, macadamia cream, poppy and sesame seed pickled cucumber \$26

Cured meats & salami 100g, pickles \$18

Black Cow Grill...

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

Robbins Island Wagyu Scotch fillet, marble score 7-8 \$35 per 100 g

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, Cape Grim Beef, (300g) \$55

Eye fillet, Cape Grim Beef (180g) \$49

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 butter

To the side of the Black Cow...

- Steamed green beans, lemon/yuzu dressing, golden sesame seeds \$9
- Roasted Yorktown Organics baby carrots, roasted garlic, fennel/herb sauce \$12
- Mixed mushrooms, parsley, garlic oil \$12
- Roasted pumpkin, sweet potato, preserved lemon tahini yogurt \$8.5
- House-made kimchi \$8
- Seasonal heirloom tomatoes, buffalo mozzarella, basil, herb, chilli & garlic oil \$16
- Rocket, pine nut & Grana Padano salad, merlot vinaigrette \$8.5

Not from the Black Cow grill...

Market fish, herb crust, lemon potato hash, parsley velouté \$39

After the Black Cow...

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

Lemon tart, cultured cream, honeycomb, compressed citrus \$17

Warm tipsy cake, spiced rum syrup, blackberries, wattle blossom cream \$17

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.