



Black Cow

Before the Black Cow...

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

Warm marinated olives \$8

Tasmanian 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

Crispy-skin Scottsdale pork belly, roasted peach + mirin, macadamia nut cream \$25.5

King fish sashimi, white tamari, Shima wasabi, seaweed cracker \$25

Rannoch Farm quail, cauliflower cheese sauce, grilled broccolini, garlic + herb oil \$25

Cured meats 100g, pickles \$18

Black Cow Grill...

Slow-cooked Robbins Island Wagyu rump (300g) \$58

Robbins Island Wagyu scotch fillet, marble score 9, \$45 per 100g

Porterhouse "New York" cut, Great Southern Pinnacle (400g) \$55.5

Rib Eye on the bone, Cape Grim Beef (NW Tas) aged 40 days (600 g) \$100

Scotch fillet, Great Southern Pinnacle (300g) \$55

Eye fillet, Great Southern Pinnacle (180g/300g) \$49.5/\$69.5

All steaks are served with potato galette - layered & baked in the oven topped with Dijon cream & chives

Please select 1 inclusive sauce and/or mustard (Mustards - Dijon, horseradish, hot English, wholegrain - are complimentary, extra sauce for \$2 each)

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

To the side of the Black Cow...

- Steamed broccolini, lemon/yuzu dressing, golden sesame seeds \$10
- Yorktown Organics baby carrots, roasted garlic + fennel herb sauce \$10
- Roasted pumpkin, sweet potato, preserved lemon tahini yogurt \$9
- Rocket, pine nut & Grana Padano salad, merlot vinaigrette \$9
- House-made kimchi \$8
- Mixed mushrooms, parsley, garlic oil \$12.5

Not from the Black Cow grill...

Market fish, pumpkin, brown butter, vadouvan + zucchini \$39

After the Black Cow...

Frozen caramel slice, salted hazelnut caramel, chocolate soil, tonka bean cream \$17.5

Lemon tart, cultured cream, honeycomb, compressed citrus \$17.5

Vanilla bean crème brûlée, rhubarb fool, caramelised brik pastry \$17.5

Chai coconut pannacotta, spiced plum, chocolate tuile, coconut sorbet \$17.5

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.