



## Before the Black Cow...

House-made sourdough, *Meander Valley* cultured butter \$3 per person

Warm marinated olives \$12

Cured meats 100g, pickles \$25

Tasmanian Oysters

- Natural 1/2 doz \$27
- Kilpatrick, smokey pancetta, Lean-To-Kitchen worcestershire 1/2 doz \$30
- Fresh ground wasabi + ponzu 1/2 doz \$30

All the above mixed dozen \$56

Baked 1/2 shell scallop, parsley, garlic + panko butter \$6 each

King fish sashimi, white tamari, pickled shallots, caviar \$28

Char-grilled octopus, smokey yuzu ketchup, fennel salad \$28

Crispy-skin *Scottsdale* pork belly, gochujang + mirin, pickled celery, black sesame seeds \$28

*Cape Grim Beef* tartare, cured egg, pickled piparras, pangritata \$28

## Black Cow Grill...

*Robbins Island Wagyu* scotch fillet, MB 9+, served with *Shima* wasabi \$60 per 100g

Rib-eye on the bone, *Cape Grim Beef* (NW Tas) aged 40 days \$18 per 100g

Slow-cooked *Robbins Island Wagyu* rump (300g) \$75

Porterhouse “New York” cut, *Great Southern Pinnacle* (400g) \$60 Halal

Scotch fillet, *Great Southern Pinnacle* (300g) \$65 Halal

Eye fillet, *Cape Grim Beef* (180g/300g) \$54/\$75

*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
- Fresh *Shima* wasabi (5g) \$5

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

Steamed green beans, lemon, elderflower, golden sesame \$12

Roasted pumpkin, sweet potato, preserved lemon tahini yogurt \$12

*Yorktown Organics* rocket, pine nut & Grana Padano salad, merlot vinaigrette \$12

House-made kimchi \$11

*Mr Brown & Towns* mixed mushrooms, parsley, garlic oil \$12.5

## Not from the Black Cow grill...

Baked market fish, summer pea velouté, baked leek, soft herb salad \$42

## After the Black Cow...

Frozen caramel slice, salted hazelnut caramel, chocolate soil, tonka bean cream \$20

Lemon tart, cultured cream, honeycomb, compressed citrus \$20

Vanilla bean crème brûlée, rhubarb fool, caramelized brik pastry \$20

Chai coconut panna cotta, berry compote, coconut sorbet \$20

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