



## Before the Black Cow...

House-made sourdough, cultured butter \$3

Warm marinated olives \$12

Cured meats 100g, pickles \$26

Tasmanian Oysters

- Natural 1/2 doz \$29
- Kilpatrick, smokey pancetta, Lean-To-Kitchen worcestershire 1/2 doz \$32
- Fresh ground wasabi + ponzu 1/2 doz \$32

All the above mixed dozen \$60

Baked 1/2 shell scallop, parsley, garlic + panko butter \$6.5 each

King fish sashimi, white tamari, pickled shallots, caviar \$29

Char-grilled octopus, smoked yuzu ketchup, fennel salad \$29

Crispy-skin *Scottsdale* pork belly, red apple + molasses puree, pickled cucumber, XO sauce \$29

*Cape Grim Beef* tartare, cured egg, pickled piparras, pangritata \$29

## 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 \$19 per 100g

Slow-cooked *Robbins Island Wagyu* rump (300g) \$77

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) \$55/\$76

*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
- Korean chilli sauce

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

Steamed green beans, lemon, elderflower, golden sesame \$13

*Yorktown Organics* baby carrots, fennel, garlic & herb dressing \$13.5

Baked cauliflower & Gruyere gratin \$13.5

Roasted pumpkin, sweet potato, preserved lemon tahini yogurt \$13

*Yorktown Organics* rocket salad, pine nut & Grana Padano, merlot vinaigrette \$13

House-made kimchi \$12

*Mr Brown & Towns* mixed mushrooms, parsley, garlic oil \$13.5

## Not from the Black Cow grill...

Baked market fish, lemon potato hash, sauce champagne, caviar \$45

## After the Black Cow...

Frozen caramel slice, salted hazelnut caramel, chocolate soil, tonka bean cream \$22

Lemon tart, cultured cream, honeycomb, compressed citrus \$22

Vanilla bean crème brûlée, rhubarb fool, caramelized brik pastry \$22

Dark chocolate fondant, Luxardo liqueur, Maraschino cherries, vanilla icecream \$22

Chai coconut panna cotta, berry compote, coconut sorbet \$22

2 Cheeses, fruit paste, rye lavosh, bread \$25

*Please inform your waiter of any allergies or dietary requirements, vegetarian options available, please see your waiter.  
All card transactions incur a 1% processing fee | 15% surcharge applies on public holidays*