



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
- Green olive mignonette 1/2 doz \$32

All the above mixed dozen \$60

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

Blue eye trevalla sashimi, poached nectarine, citrus cream, macadamia, chervil \$29

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

Crispy-skin *Scottsdale* pork belly, black grapes, cherry vinegar, cucumber \$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 \$61 per 100g

Rib-eye on the bone, *Cape Grim Beef* (NW Tas) aged 40 days \$20 per 100g

Slow-cooked *Robbins Island Wagyu* rump (300g) \$78

Porterhouse "New York" cut, *Great Southern Pinnacle* (400g) \$61

Scotch fillet, *Great Southern Pinnacle* (300g) \$66

Eye fillet, *Cape Grim Beef* (180g/300g) \$56/\$78

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...

Yorktown Organics green beans, lemon, elderflower, golden sesame \$13

Roasted broccoli, dashi beurre noisette, Parmigiano Reggiano \$13

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, confit potato, Bhutanese achar, soft herb salad \$46

After the Black Cow...

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

Yuzu parfait sandwich, biscotti, lemon gel, Italian meringue \$22

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

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

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