



Black Périgord Truffle...

Add freshly grated Tamar Valley truffles on top of your choice of the Black Cow \$25

Before the Black Cow...

House-made sourdough, cultured butter \$3

Warm marinated olives \$12

Cured meats 100g, pickles \$29

Tasmanian Oysters

- Natural 1/2 doz \$34
- Kilpatrick, smokey pancetta, Lean-To-Kitchen worcestershire 1/2 doz \$36
- Green olive mignonette 1/2 doz \$36

All the above mixed dozen \$70

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

Kingfish sashimi, pepperberry kohlrabi, citrus cream, macadamia, truffle oil \$31

Char-grilled octopus, smoked yuzu ketchup, fennel salad \$30

Crispy-skin *Scottsdale* pork belly, braised chilli, cucumber ribbons \$30

Cape Grim Beef tartare, cured egg, pickled piparras, pangritata \$30

Black Cow Grill...

Robbins Island Wagyu scotch fillet (MB 9+) \$65 per 100g

Rib-eye on the bone, *Cape Grim Beef* aged 40 days \$22 per 100g

Slow-cooked *Robbins Island Wagyu* rump (300g) \$80

Porterhouse “New York” cut, *Great Southern Pinnacle* (400g) \$65

Scotch fillet, *Great Southern Pinnacle* (300g) \$69

Eye fillet, *Cape Grim Beef* (180g/300g) \$60/\$85

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 \$14

Baked cauliflower gratin, bechamel, gruyere cheese \$14.5

Roasted pumpkin, sweet potato, preserved lemon tahini yogurt \$14

Yorktown Organics rocket salad, pine nut & Grana Padano, merlot vinaigrette \$14

House-made kimchi \$13

Mr Brown & Towns mixed mushrooms, parsley, garlic oil \$14.5

Not from the Black Cow grill...

Baked market fish, confit potato, Bhutanese achar, soft herb salad \$50

After the Black Cow...

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

Yuzu & lemon tart, Italian meringue, lemon gel \$22

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

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

Dark Chocolate fondant, chocolate streusel, vanilla bean ice cream \$22

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.
All card transactions incur a 1.4% processing fee | 15% surcharge applies on public holidays*