Before the Black Cow...

House-made sourdough, cultured butter $3

Warm marinated olives $12

Cured meats 100g, pickles $29

Tasmanian Oysters
- Natural ½ doz $34
- Kilpatrick, smokey pancetta, Lean-To-Kitchen worcestershire ½ doz $36
- Green olive mignonette ½ doz $36

All the above mixed dozen $70

Baked ½ 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, chilli soy sauce, gochujang, pickled daikon $30

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

Black Cow Grill...

Robbins Island Wagyu scotch fillet (MB 9+) $66 per 100g

Rib-eye on the bone, *Cape Grim Beef* aged 40 days $23 per 100g

Slow-cooked *Robbins Island Wagyu* rump (300g) $81

Porterhouse "New York" cut, *Great Southern Pinnacle* (400g) $66

Scotch fillet, *Great Southern Pinnacle* (300g) $70

Eye fillet, *Cape Grim Beef* (180g/300g) $61/$86

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, smoked macadamia cream, zucchini spirals, basil oil $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

Vanilla bean ice cream or coconut sorbet, chocolate streusel $15

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

Please inform your waiter of any allergies or dietary requirements.

Domestic credit/debit cards: 1.3% / International credit cards, AMEX, JCB: 2.95% / Union Pay: 1.5% processing fee incurs, 15% surcharge applies on public holidays