



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, pickled radish, green yuzu kosho, lime soy \$31

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

Crispy-skin Scottsdale pork belly, pink lady miso puree, preserved granny smith \$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...

Heirloom tomato, buffalo mozzarella,
basil, herb oil \$14.5

Steamed snow peas, lemon, elderflower,
Parmigiano Reggiano \$14

York Town Organics baby carrots, honey teriyaki,
golden sesame \$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, potato lemon hash,
basil mayonnaise, saltbush \$55

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