



Tasmanian Perigord Truffle...

Tamar Valley Truffle on top of your steak \$25

Before the Black Cow...

House-made sourdough, cultured butter \$3

Warm marinated olives \$13

Cured meats 100g, pickles \$30

Tasmanian Oysters (A) (Half dozen / Dozen)

- Natural \$35 / \$68
- Kilpatrick \$37 / \$72
- Green olive mignonette \$37 / \$72

All the above mixed half / dozen \$37 / \$72

Baked ½ shell scallop (A), parsley, garlic + panko butter \$7ea

Kingfish sashimi (A), pickled radish,
green yuzu koshō, lime soy \$32

Char-grilled octopus (A), smoked yuzu ketchup,
fennel salad \$31

Crispy-skin *Scottsdale* pork belly, pink lady miso puree,
preserved granny smith \$31

Cape Grim Beef tartare, cured egg, pickled piparras,
pangritata \$32

Black Cow Grill...

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

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

Slow-cooked *Robbins Island Wagyu* Porterhouse
(MB 9+, 200g) \$95

Slow-cooked *Robbins Island Wagyu* Rump (300g) \$82

Porterhouse New York cut, *Great Southern Pinnacle*
(400g) \$67

Scotch fillet, *Great Southern Pinnacle* (300g) \$71

Eye fillet, *Cape Grim Beef* (180g / 300g) \$62 / \$87

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

Not from the Black Cow grill...

Baked market fish (I), potato lemon hash, basil mayonnaise,
saltbush \$55

To the side of the Black Cow...

Baked brussels sprouts, bacon, maple onion jam \$15

Baked cauliflower gratin, bechamel, gruyere \$15

Roasted pumpkin, sweet potato, preserved lemon tahini
yogurt \$15

Mr Brown & Towns mixed mushrooms, parsley, garlic oil \$15

Yorktown Organics rocket salad, pine nut, Grana Padano \$15

House-made kimchi \$14

After the Black Cow...

Frozen caramel slice, salted hazelnut caramel,
tonka bean cream \$23

Yuzu & lemon tart, Italian meringue, lemon gel \$23

Vanilla bean crème brûlée, rhubarb fool, brik pastry \$23

Chai coconut panna cotta, berry compote, coconut sorbet \$23

Chocolate mint fondant, vanilla bean ice cream \$23

Vanilla ice cream or coconut sorbet, chocolate streusel \$16

2 Cheeses, fruit paste, rye lavosh, bread \$23

Seafood origin: A=Australian, I=Imported, M=Mixed | 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