



Tasmanian Perigord Truffle...

Tamar Valley Truffle on top of your steak \$25

Before the Black Cow...

House-made sourdough, cultured butter \$4

Warm marinated olives \$15

Cured meats 100g, pickles \$31

Tasmanian Oysters (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, parsley, garlic + panko butter \$7ea

Kingfish sashimi, pickled radish,
green yuzu koshō, lime soy \$33

Char-grilled octopus, smoked yuzu ketchup,
fennel salad \$32

Crispy-skin Scottsdale pork belly, pink lady miso puree,
preserved granny smith \$32

Cape Grim Beef tartare, cured egg, pickled piparras,
pangritata \$33

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) \$83

Porterhouse New York cut, Great Southern Pinnacle
(400g) \$68

Scotch fillet, Great Southern Pinnacle (300g) \$72

Eye fillet, Cape Grim Beef (180g / 300g) \$63 / \$88

All steaks are served with potato galette

Please select 1 inclusive sauce and/or mustard
(Mustards – Dijon, horseradish, hot English, wholegrain - are
complimentary, extra sauce for \$4 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, potato lemon hash, basil mayonnaise,
saltbush \$56

To the side of the Black Cow...

Baked brussels sprouts, bacon, maple onion jam \$16

Baked cauliflower gratin, bechamel, gruyere \$16

Roasted pumpkin, sweet potato, preserved lemon tahini
yogurt \$16

Mr Brown & Towns mixed mushrooms, parsley, garlic oil \$16

Yorktown Organics rocket salad, pine nut, Grana Padano \$16

House-made kimchi \$15

After the Black Cow...

Frozen caramel slice, salted hazelnut caramel,
tonka bean cream \$25

Yuzu & lemon tart, Italian meringue, lemon gel \$25

Vanilla bean crème brûlée, rhubarb fool, brik pastry \$25

Chai coconut panna cotta, berry compote, coconut sorbet \$25

Chocolate mint fondant, vanilla bean ice cream \$25

Vanilla ice cream or coconut sorbet, chocolate streusel \$17

2 Cheeses, fruit paste, rye lavosh, bread \$25