



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, scallion relish, white tamari, sesame oil \$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, silken cauliflower, confit potato, fried shallots \$56

To the side of the Black Cow...

Steamed green beans, sherry vinegar emulsion, parsley, shallots, slithered almonds \$16

Roasted broccoli, dashi beurre noisette, Parmigiano Reggiano \$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, honeycomb, citrus cream \$25

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

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

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

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