



## Before the Black Cow...

House-made sourdough, *Meander Valley* cultured butter \$3 per person

Warm marinated olives \$12

Cured meats 100g, pickles \$25

Tasmanian Oysters

- Natural 1/2 doz \$27
- Kilpatrick, smokey pancetta, Lean-To-Kitchen worcestershire 1/2 doz \$30
- Fresh ground wasabi + ponzu 1/2 doz \$30

All the above mixed dozen \$56

Baked 1/2 shell scallop, parsley, garlic + panko butter \$6 each

King fish sashimi, pickled wasabi, horseradish cream, salmon caviar \$28

Char-grilled tiger prawns, silken celeriac, green chilli oil, nori \$28

Crispy-skin *Scottsdale* pork belly, gochujang + mirin, pickled celery, black sesame seeds \$28

*Cape Grim Beef* tartare, pickles + balsamic, slow-cooked egg, croutons \$28

## Black Cow Grill...

*Robbins Island Wagyu* scotch fillet, marble score 9, \$60 per 100g

Rib-eye on the bone, *Cape Grim Beef* (NW Tas) aged 40 days \$18 per 100g

Slow-cooked *Robbins Island Wagyu* rump (300g) \$75

Porterhouse “New York” cut, *Great Southern Pinnacle* (400g) \$60

Scotch fillet, *Great Southern Pinnacle* (300g) \$65

Eye fillet, *Cape Grim Beef* (180g/300g) \$54/\$75

*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

## To the side of the Black Cow...

- Roasted broccoli, dashi beurre noisette, Parmigiana Reggiano \$12
- Baked cauliflower & Gruyere gratin \$12.5
- Roasted pumpkin, sweet potato, preserved lemon tahini yogurt \$12
- *Yorktown Organics* rocket, pine nut & Grana Padano salad, merlot vinaigrette \$12
- House-made kimchi \$11
- *Mr Brown & Towns* mixed mushrooms, parsley, garlic oil \$12.5

## Not from the Black Cow grill...

Baked market fish, braised kidney beans, potato rosti, alfalfa salad \$42

## After the Black Cow...

Frozen caramel slice, salted hazelnut caramel, chocolate soil, tonka bean cream \$20

Lemon tart, cultured cream, honeycomb, compressed citrus \$20

Vanilla bean crème brûlée, rhubarb fool, caramelized brik pastry \$20

Dark chocolate orange fondant, glacé ginger, biscuit crumb \$20

Chai coconut panna cotta, poached quince, coconut sorbet \$20

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

*Please inform your waiter of any allergies or dietary requirements, vegetarian options available, please see your waiter.*

*All credit card transaction incurs a 1% processing fee | 15% surcharge applies on public holidays*