

Express lunch menu.

1 course | 14.00

2 courses | 19.00

3 courses | 23.00

To start.

Burnt Ends Bacon ketchup

Padron peppers (ve)

Red grapes | smoked paprika crumb |
grape ajo blanco

Sticky pork belly

Soy | szechuan | lemongrass | kaffir lime | honey glaze

Poached & charred pineapple (ve)

Sriracha spiced yoghurt

Mains.

Flat iron steak & chips 140g

Served pink with a choice of chimichurri, garlic butter or green & pink peppercorn sauce

Flat iron steak open sandwich & chips

Served pink | horseradish | watercress | chimichurri

Slow cooked pork belly & chips

Plus a sauce or butter of your choice

Smoky maple glazed cauliflower (ve)

Pommes anna | squash puree | beetroot slaw | beetroot mousse | chive oil

Add a side.

House slaw (ve) Fennel | cabbage | onion | carrot | cider vinaigrette

4.95

Seasonal greens almond flakes (ve) Garlic | herb & almond butter

5.95

Grilled baby gem (vo) Chive crème fraiche | bacon bits | crispy onions

5.25

Dessert.

Salted caramel tart (v)

Honeycomb, vanilla ice cream

Affogato (veo)

Vanilla ice cream, espresso and amaretti biscuit

Poached pear (ve)

Honeycomb | blackberry | saffron gel |
meringue crumb

2 scoops of ice cream or sorbet

Vanilla, chocolate or salted caramel ice cream.
Lemon, mango, or raspberry sorbet

(v) Vegetarian (ve) Vegan (veo) Vegan option available

Please always inform your server of any allergies or intolerances before placing your order.

Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens.

COW & SOW

A new era of steakhouse.

Certified



Corporation

