

Black Hide

STEAKHOUSE

— *by Gambero* —

The award winning Black Hide Steakhouse by Gambero is ideal for your private celebration or working lunch/dinner. Our set menus ensure efficient service for 14 or more guests. A range of private dining spaces are also available to seat 6 – 20 guests which include plasma screens for presentations.

Please see below for our popular set menu options.

2 Course Menu - \$82.50 per person

TO START

Shared

Artisan Sourdough with Butter, Balsamic, EVOO

1st COURSE

Share plates

Italian Meatballs w basil, sugo
Arancini w ragu, tomato, fontina (v)
Calamari w caponata, fried capers (df)

2nd COURSE

*Please choose one of the following or 2 to be served alternate drop
(COOKED TO MEDIUM)*

ANGUS SIRLOIN 350gm (marble score 3+)
ANGUS EYE FILLET 200gm (marble score 3+)
WAGYU RUMP CAP 250gm (marble score 5+)
w wagyu fat roasted potatoes, rosemary, garlic

Hand cut chips w aioli (v)(gf)(df)
Steamed seasonal vegetables w lemon, olive oil (v)(gf)
Mixed Leaf Salad (v)(gf)(df)

A selection of sauces and condiments provided

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— *by Gambero* —

3 Course Menu - \$89.50 per person

TO START

Shared

Artisan Sourdough with Butter, Balsamic, EVOO

1st COURSE

Share plates

Italian Meatballs w basil, sugo
Arancini w ragu, tomato, fontina (v)
Calamari w caponata, fried capers (df)

2nd COURSE

*Please choose one of the following or 2 to be served alternate drop
(COOKED TO MEDIUM)*

ANGUS SIRLOIN 350gm (marble score 3+)
ANGUS EYE FILLET 200gm (marble score 3+)
WAGYU RUMP CAP 250gm (marble score 5+)
w wagyu fat roasted potatoes, rosemary, garlic

Hand cut chips w aioli (v)(gf)
Steamed seasonal vegetables w lemon, olive oil (v)(gf)
Mixed Leaf Salad (v)(gf)(df)

A selection of sauces and condiments provided

3rd COURSE

Please choose one of the following or 2 to be served alternate drop

Rhubarb Brulée (gf)
Chocolate, Raspberry, Peanuts

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3 Course Menu - \$99.50 per person

TO START

Shared

Artisan Sourdough with Butter, Balsamic, EVOO

1st COURSE

Share plates

Italian Meatballs w basil, sugo
Arancini w ragu, tomato, fontina (v)
Calamari w caponata, fried capers (df)

2nd COURSE

*Please choose one of the following or 2 to be served alternate drop
(COOKED TO MEDIUM)*

ANGUS SIRLOIN 350gm (marble score 3+)
ANGUS EYE FILLET 200gm (marble score 3+)
WAGYU RUMP CAP 250gm (marble score 5+)
w wagyu fat roasted potatoes, rosemary, garlic

Hand cut chips w aioli (v)(gf)
Steamed seasonal vegetables w lemon, olive oil (v)(gf)
Mixed Leaf Salad (v)(gf)(df)

A selection of sauces and condiments provided

3rd COURSE

Shared platter

Cheeseboard w muscatels, rocket salad

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Set Menu – \$119 per person

TO START

Shared

Artisan Sourdough with Butter, Balsamic, EVOO
Selection of marinated olives:
Wild olives w rosemary, chilli, garlic
Sicilian olives w preserved lemon, thyme, garlic (v)(gf)(df)

1st COURSE

Share plates

Freshly Shucked Natural Oysters, shallot red wine vinegar
Grilled Mooloolaba Ocean King Prawns

2nd COURSE

Share plates

Italian Meatballs w basil, sugo
Arancini w ragu, tomato, fontina (v)
Calamari w caponata, fried capers (df)

3rd COURSE

*Please choose one of the following or 2 to be served alternate drop
(COOKED TO MEDIUM)*

ANGUS SIRLOIN 350gm (marble score 3+)
ANGUS EYE FILLET 200gm (marble score 3+)
WAGYU RUMP CAP 250gm (marble score 5+)
w wagyu fat roasted potatoes, rosemary, garlic

Hand cut chips w aioli (v)(gf)
Steamed seasonal vegetables w lemon, olive oil (v)(gf)
Mixed Leaf Salad (v)(gf)(df)

A selection of sauces and condiments are provided

4th COURSE

Please choose one of the following or 2 to be served alternate drop

Rhubarb Brulée (gf)
Chocolate, Raspberry, Peanuts
Cheeseboard w muscatels, rocket salad