

Black Hide

STEAKHOUSE

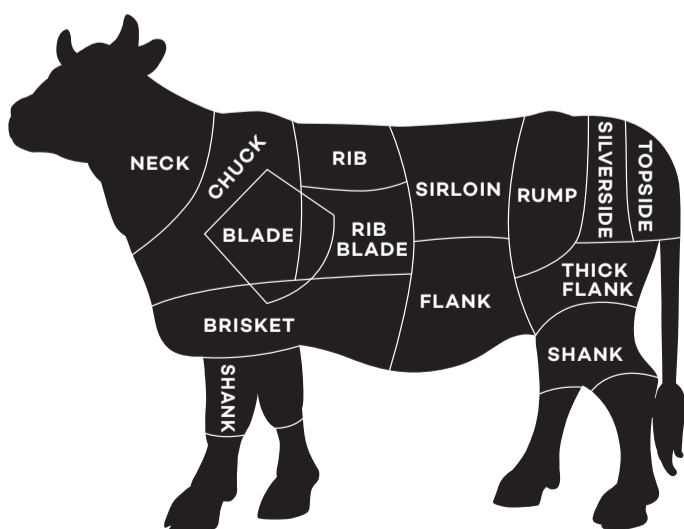
by *Gambaro*

SMALL PLATES

Selection of Marinated Olives v,GF,DF Wild olives with rosemary, chilli, garlic Sicilian olives with preserved lemon, thyme, garlic	12.5
Fried Gnocchi v With tomato and broad beans	19.5
Salumi Plate With balsamic onions, parmesan	26.5
BBQ Beef Short Ribs GF,DF With cabbage salad, lime	26.5
Italian Meatballs (4) With basil and sugo	19.5
Black Mussels With fregola, tomato, prosciutto	23.5
Arancini (3) v With pumpkin, manchego	14.9
Seared Tuna DF With tomato, butter beans, olives, quail egg	28.5
Calamari DF With caponata, fried capers	19.5
Grilled Hervey Bay Scallops (5) With lemon herb butter	29.5
Six Freshly Shucked Oysters GF,DF With red wine, eschalot vinegar	29.5
Six Oysters Kilpatrick GF,DF With bacon, Worcestershire, tomato	31.5

SIDES

Hand Cut Chips v,DF With Aioli	9.5
Smokey Beer Battered Onion Rings v	9.5
Roast Pumpkin v,GF With garlic yoghurt, brown butter	9.5
Grilled Corn v,GF With fetta, chilli	9.5
Mushy Peas with Pancetta GF,DF	9.5
Grilled Zucchini v,GF,DF With chilli, garlic, sherry vinegar, oregano	9.5
Tomato Mozzarella Salad v with fried bread, basil	9.5
Steamed Seasonal Vegetables v,GF,DF With lemon dressing	9.5
Mixed Leaf Salad v,GF,DF	9.5
Baby Cos Salad GF,DF With tuna mayo, egg	9.5



CUTS FROM THE BUTCHER'S BLOCK

*All Steaks served with Wagyu Fat Roasted Potatoes, Rosemary and Garlic
Your choice of Red Wine Jus, Peppercorn, Béarnaise or Mushroom Sauce* GF

WAGYU MARBLE SCORE 5+	
Eye Fillet 200gm	69.5
Rump Cap 250gm	42.5
Rib Eye 300gm	69.5
Sirloin 300gm	69.5
Skirt 250gm	38.5
ANGUS MARBLE SCORE 3+	
Eye Fillet 200gm	55.5
Rib Eye 350gm	55.5
Sirloin 350gm	46.5
OP Rib on Bone 500gm	59.5
T-Bone 500gm	55.5
Tomahawk 1200gm Serves 1-3, 50 minute cooking time	145
ORGANIC	
Eye Fillet 250gm	54.5

MAINS

Gambaro's Daily Fish	36.5
Lamb Cutlets GF,DF With eggplant salad, chimichurri	45
Grilled Spatchcock With bread sauce, tomato, olive, herb salad	37.5
Spinach and Ricotta Ravioli v With tomato, parmesan	26.5

EXTRAS

Roast Split Prawns GF,DF With garlic, lemon, parsley	29.9
Bone Marrow With parsley, eschalot, capers and toasted sourdough	8.9
Fried Egg v With onions	8.9

STANBROKE BEEF

Our exclusive partnership with Stanbroke Beef brings you the finest export quality beef to Brisbane.

STANBROKE CERTIFIED ORGANIC

Certified by internationally recognised bodies such as NASAA and USDA Organic. Stanbroke ensures the beef is both raised and processed 100% organically.

STANBROKE ANGUS MARBLE SCORE 3+

You will be pleasantly surprised to taste an Angus marble score of 3+ in Brisbane. Stanbroke Angus beef comes from verified Angus cattle for consistent marbling and flavour.

STANBROKE WAGYU MARBLE SCORE 5+

Offering a unique marbling, tenderness and flavours. Grazed naturally for the majority of their lives before moving to carefully prepared rations of Australian wheat and barley.

V: Vegetarian | GF: Gluten Free | DF: Dairy Free

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Our produce is delivered fresh and is subject to availability and change. Please be aware that our products either contain or are produced in kitchens which contain and/or use allergens. For allergen free options, please speak with your waitperson. 15% surcharge applies on public holidays.

