

# Black Hide

## STEAKHOUSE

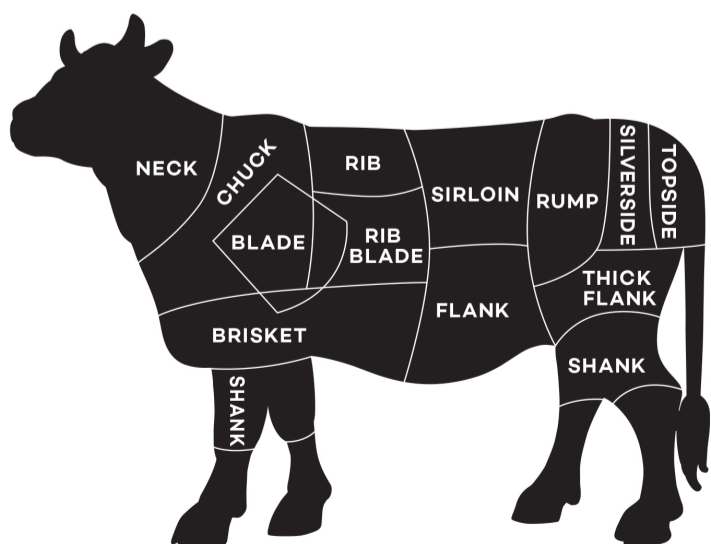
by *Gambaro*

### SMALL PLATES

<b>Selection of Marinated Olives</b> v,GF,DF Wild olives with rosemary, chilli, garlic Sicilian olives with preserved lemon, thyme, garlic	12.5
<b>Fried Gnocchi</b> v With eggplant puree, tomatoes, olives	19.5
<b>Wagyu Bresaola</b> With pickled peach, macadamia, rocket	28.5
<b>BBQ Beef Short Ribs</b> GF,DF With cabbage salad, lime	26.5
<b>Italian Meatballs (4)</b> With basil and sugo	19.5
<b>Burrata</b> With grilled fig, pancetta and cress	28.5
<b>Arancini (3)</b> v With mushrooms, herbed ricotta	14.9
<b>Kingfish Carpaccio</b> GF,DF With avocado and jalapeno	28.5
<b>Calamari</b> DF With fennel and aioli	21.5
<b>Grilled Hervey Bay Scallops (5)</b> With lemon herb butter	29.5
<b>Six Freshly Shucked Oysters</b> GF,DF With red wine, eschalot vinegar	29.5
<b>Six Oysters Kilpatrick</b> GF,DF With bacon, Worcestershire, tomato	31.5

### SIDES

<b>Hand Cut Chips</b> v,DF,GF With Aioli	9.5
<b>Smokey Beer Battered Onion Rings</b> v	9.5
<b>Roasted Capsicum</b> v,GF With shaved parmesan, pinenuts and rocket	9.5
<b>Grilled Corn</b> v,GF With fetta, chilli	9.5
<b>Mushy Peas with Pancetta</b> GF,DF	9.5
<b>Grilled Zucchini</b> v,GF,DF With chilli, garlic, sherry vinegar, oregano	9.5
<b>Tomato Mozzarella Salad</b> v With fried bread, basil	12.5
<b>Steamed Seasonal Vegetables</b> v,GF,DF With lemon dressing	9.5
<b>Mixed Leaf Salad</b> v,GF,DF	9.5
<b>Broccolini</b> v With romesco and ricotta salata	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

<b>WAGYU MARBLE SCORE 5+</b>	
Eye Fillet 200gm	69.5
Rump Cap 250gm	49.5
Rib Eye 300gm	69.5
Sirloin 300gm	74.5
Skirt 250gm	49.5

<b>ANGUS MARBLE SCORE 3+</b>	
Eye Fillet 250gm	59.5
Rib Eye 350gm	58.5
Sirloin 350gm	52.5
OP Rib on Bone 500gm	64.5
T-Bone 500gm	58.5
Tomahawk 1200gm	
Serves 1-3, 50 minute cooking time	145

<b>ORGANIC</b>	
Eye Fillet 250gm	54.5

### MAINS

<b>Gambaro's Daily Fish</b>	36.5
<b>Duck Breast</b> GF With beetroot and raspberries	42.5
<b>Grilled Spatchcock</b> With bread sauce, tomato, olive, herb salad	37.5
<b>Pumpkin Tortellini</b> v With pecorino, black pepper	26.5

### EXTRAS

<b>Roast Split Prawns</b> GF,DF With garlic, lemon, parsley	29.9
<b>Bone Marrow</b> With parsley, eschalot, capers and toasted sourdough	8.9
<b>Fried Egg</b> 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

BLACKHIDESTEAKHOUSE.COM.AU | @BLACKHIDESTEAKHOUSEBNE

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.

