

Black Hide

STEAKHOUSE

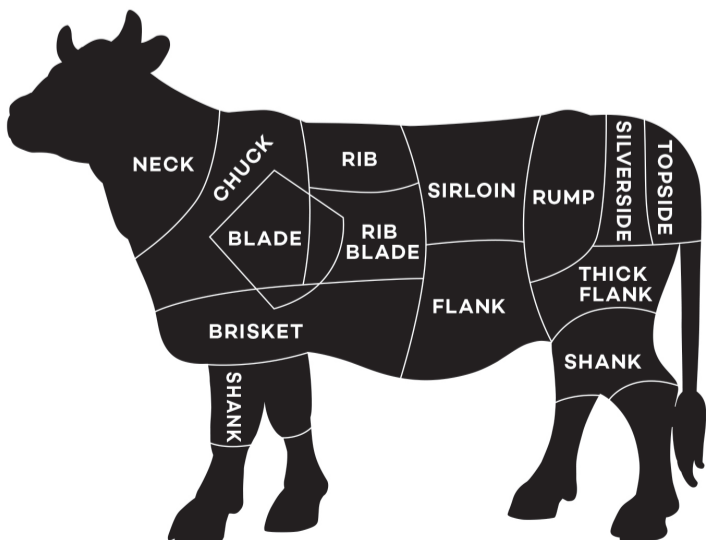
by *Gambaro*

SMALL PLATES

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|--|------|
| 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 eggplant puree, tomatoes, olives | 19.5 |
| Wagyu Bresola With pickled peach, macadamia, rocket | 28.5 |
| BBQ Beef Short Ribs GF, DF With cabbage salad, lime | 26.5 |
| Italian Meatballs (4) With basil and sugo | 19.5 |
| Burratta With grilled figs, pancetta and cress | 28.5 |
| Arancini (3) v With mushrooms, herbed ricotta | 14.9 |
| Kingfish Carpaccio GF, DF With avocado and jalapeno | 28.5 |
| Calamari DF With fennel and aioli | 21.5 |
| 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

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|---|------|
| Hand Cut Chips v, DF, GF With Aioli | 9.5 |
| Smokey Beer Battered Onion Rings v | 9.5 |
| Roasted Capsicum v, GF With shaved parmesan, pinenuts and rocket | 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 | 12.5 |
| Steamed Seasonal Vegetables v, GF, DF With lemon dressing | 9.5 |
| Mixed Leaf Salad v, GF, DF | 9.5 |
| Grilled Brocolini 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

WAGYU MARBLE SCORE 5+

| | |
|------------------|------|
| Eye Fillet 200gm | 69.5 |
| Rump Cap 250gm | 49.5 |
| Rib Eye 300gm | 69.5 |
| Sirloin 300gm | 74.5 |
| Skirt 250gm | 49.5 |

ANGUS MARBLE SCORE 3+

| | |
|---|------|
| 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 |

ORGANIC

| | |
|------------------|------|
| Eye Fillet 250gm | 54.5 |
|------------------|------|

MAINS

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

EXTRAS

| | |
|---|------|
| Roast Split Prawns GF, DF With garlic, lemon, parsley | 29.9 |
| Bone Marrow With parsley, eschallot, 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

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.

