

Black Hide

STEAKHOUSE

by Gambero

DESSERT

Date and Cardamon Tart w mascarpone and orange	14.5
Earl Grey Crème Brulee w strawberry shortbread	14.5
Yoghurt Mousse w fresh citrus and citrus caramel	14.5
Chocolate, Caramel, Wattle and Coffee	16.5
Sorbetti or Gelati w almond biscotti (2 scoops)	12.0
Cheese Board <i>(Ask your waiter about our daily cheeses)</i> w muscatels, rocket salad	
Choice of 2 cheeses	22.5
3 cheeses	28.5

DESSERT / FORTIFIED WINES

By the glass

Penfolds 'Club' Tawny Barossa SA	7
Penfolds 'Grandfather' Rare Tawny Barossa SA	18.5
Morris Muscat Rutherglen VIC	9.5
Morris 'Rare Liqueur Muscat' Rutherglen VIC	21
Pio Cesare Barolo Chinato Piedmont ITA	20
Rockford 'VP Shiraz' 2012 Barossa SA	20

By the bottle

2016 Hollick 'The Nectar' Riesling, Coonawarra SA	11.5/50
2016 De Bortoli 'Noble One' Botrytis Semillon, Riverina NSW	15/70
2017 Alasia Moscato D'Asti, Piemont ITA	13.5/68

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. A 1% service fee will apply to all credit card transactions.