

# Black Hide

## STEAKHOUSE

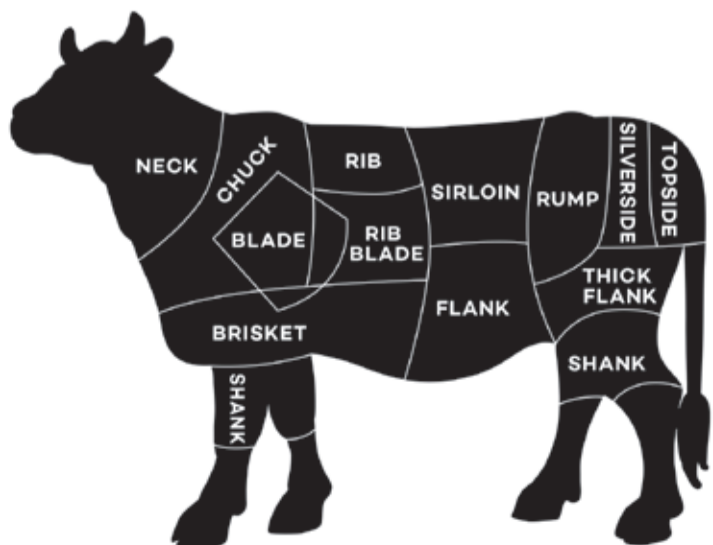
by *Gambaro*

### SMALL PLATES

|  |      |
|--|------|
| <b>Selection of Marinated Olives</b> v,GF,DF<br>Wild olives with rosemary, chilli, garlic<br>Sicilian olives with preserved lemon, thyme, garlic | 12.5 |
| <b>Gnocchi al a Romana</b><br>With caramelised onion, gorgonzola   | 19.5 |
| <b>Steak Tartare</b><br>With cornichon, chilli, eschallot  | 26.5 |
| <b>BBQ Beef Short Ribs</b> GF,DF<br>With cabbage salad, lime   | 27.5 |
| <b>Italian Meatballs (4)</b><br>With basil and sugo  | 19.5 |
| <b>Pork Cheek Terrine</b> DF<br>With mustard fruits, pig ear salad   | 21.5 |
| <b>Arancini (3)</b> v<br>With four cheeses   | 14.9 |
| <b>Kingfish Carpaccio</b> GF,DF<br>With avocado, jalapeno, bottarga  | 28.5 |
| <b>Calamari</b> DF<br>With radicchio, zucchini, balsamic   | 21.5 |
| <b>Grilled Hervey Bay Scallops (5)</b> GF<br>With fennel butter, pork crackle  | 35   |
| <b>Six Freshly Shucked Oysters</b> GF,DF<br>With red wine, eschalot vinegar  | 29.5 |
| <b>Six Oysters Kilpatrick</b> GF,DF<br>With bacon, Worcestershire, tomato  | 31.5 |

### SIDES

|   |      |
|---|------|
| <b>Hand Cut Chips</b> v,DF,GF<br>With Aioli                                     | 9.5  |
| <b>Smokey Beer Battered Onion Rings</b> v                                       | 9.5  |
| <b>Roasted Carrots</b> v,GF<br>With pomegranite syrup, almond                   | 9.5  |
| <b>Sauteed Greens</b> v,GF<br>With garlic, rosemary, anchovy, chilli            | 9.5  |
| <b>Mushy Peas with Pancetta</b> GF,DF   | 9.5  |
| <b>Grilled Zucchini</b> v,GF,DF<br>With chilli, garlic, sherry vinegar, oregano | 9.5  |
| <b>Radicchio Salad</b> v<br>With onion, parmesan, balsamic                      | 12.5 |
| <b>Steamed Seasonal Vegetables</b> v,GF,DF<br>With lemon dressing               | 9.5  |
| <b>Mixed Leaf Salad</b> v,GF,DF   | 9.5  |
| <b>Broccolini</b> v<br>With romesco and ricotta salata                          | 12.5 |



### 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  | 52.5 |
| Rib Eye 300gm   | 72.5 |
| Sirloin 250gm   | 74.5 |
| Skirt 250gm   | 49.5 |
| <b>ANGUS MARBLE SCORE 3+</b>                          |      |
| Eye Fillet 200gm                                      | 59.5 |
| Rib Eye 300gm   | 58.5 |
| Sirloin 350gm   | 56.5 |
| OP Rib on Bone 400gm                                  | 66.5 |
| T-Bone 400gm  | 58.5 |
| Minute Steak w/ Cafe de Paris                         | 44.5 |
| Tomahawk 1200gm<br>Serves 1-3, 50 minute cooking time | 149  |
| <b>ORGANIC</b>  |      |
| Eye Fillet 250gm                                      | 54.5 |

### MAINS

|   |      |
|---|------|
| <b>Gambaro's Daily Fish</b>   | 36.5 |
| <b>Seared Lamb Backstrap</b> GF<br>With rosella, saltbush, pepperberry      | 55.5 |
| <b>Pork Belly</b> GF<br>With pear and parsnip                               | 32.5 |
| <b>Pumpkin Tortellini</b> v<br>With pecorino, black pepper                  | 26.5 |
| <b>EXTRAS</b>   |      |
| <b>Roast Split Prawns</b> GF,DF<br>With garlic, lemon, parsley              | 29.9 |
| <b>Bone Marrow</b><br>With parsley, eschallot, capers and toasted sourdough | 12.9 |
| <b>Fried Egg</b> v<br>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.

