

Black Hide

STEAKHOUSE

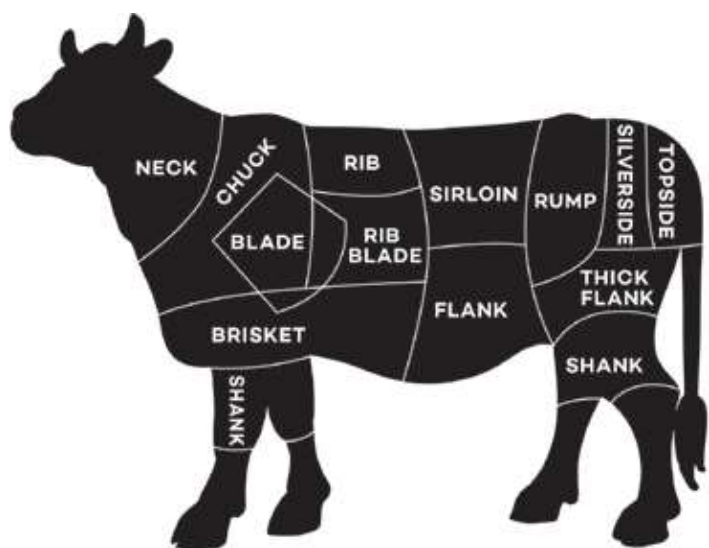
by *Gambaro*

SMALL PLATES

Selection of Marinated Olives ^{V, GF, DF} Wild olives with rosemary, chilli, garlic Sicilian olives with preserved lemon, thyme, garlic	12.5
Chestnut Gnocchi ^v With caramelised onion, gorgonzola	21.5
Steak Tartare With cornichon, chilli, eschallot	28.5
BBQ Beef Short Ribs ^{GF, DF} With cabbage salad, lime	27.5
Italian Meatballs (4) With basil and sugo	19.5
Cotechino ^{GF} With lentils, apple	21.5
Arancini (3) ^v With pumpkin, chilli, fontina	17.5
Black Mussels With tomato, saffron rouille	24.5
Calamari ^{DF} With radicchio, zucchini, balsamic	21.5
Grilled Hervey Bay Scallops (5) ^{GF} With fennel butter, pork crackle	35
Six Freshly Shucked Oysters ^{GF, DF} With red wine, eschallot vinegar	29.5
Six Oysters Kilpatrick ^{GF, DF} With bacon, Worcestershire, tomato	31.5

SIDES

Hand Cut Chips ^{v, DF, GF} With Aioli	9.5
Smokey Beer Battered Onion Rings ^v	9.5
Roasted Carrots ^{v, GF} With pomegranate syrup, almond	9.5
Creamed Spinach ^{GF}	9.5
Mushy Peas with Pancetta ^{GF, DF}	9.5
Grilled Zucchini ^{v, GF, DF} With chilli, garlic, sherry vinegar, oregano	9.5
Sauteed Brussel Sprouts ^{GF} With chestnut, lardons	9.5
Steamed Seasonal Vegetables ^{v, GF, DF} With lemon dressing	9.5
Mixed Leaf Salad ^{v, GF, DF}	9.5
Beetroot Salad ^{v, GF, DF} With orange, walnut	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

WAGYU MARBLE SCORE 5+	
Eye Fillet 200gm	69.5
Rump Cap 250gm	52.5
Rib Eye 300gm	72.5
Sirloin 250gm	74.5
Skirt 250gm	49.5
ANGUS MARBLE SCORE 3+	
Eye Fillet 250gm	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 Serves 1-3, 50 minute cooking time	149
ORGANIC	
Eye Fillet 250gm	54.5

MAINS

Gambaro's Daily Fish	36.5
Lamb Backstrap With macadamia, salt-baked celeriac, salsa verde	55.5
Beef Cheeks ^{GF} With bordelaise sauce, potato puree	42.5
Goat's Cheese Tortellini ^v With mushroom, sage, pine nuts	26.5

EXTRAS

Roast Split Prawns ^{GF, DF} With garlic, lemon, parsley	29.9
Bone Marrow ^{DF} With parsley, eschallot, capers and toasted sourdough	12.9
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.