

Black Hide

STEAKHOUSE

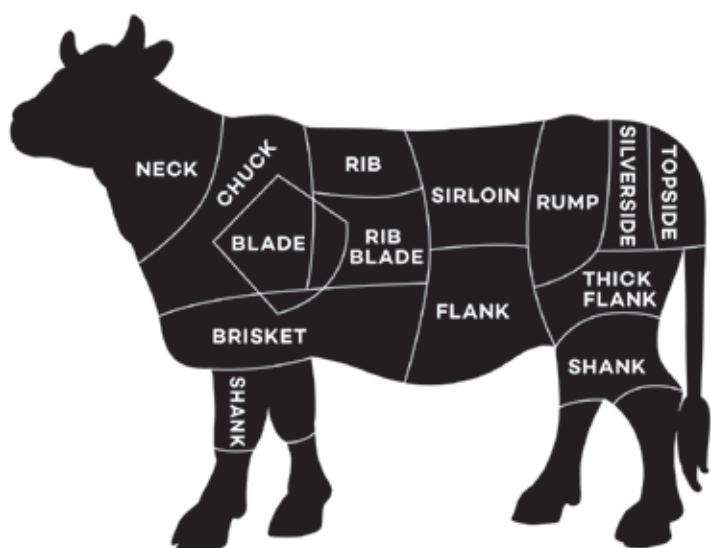
by *Gambaro*

SMALL PLATES

Selection of Marinated Olives v,GF,DF Wild olives with rosemary, chilli, garlic Sicilian olives with preserved lemon, thyme, garlic	12.5
Fried Gnocchi v tomato, broadbeans, olives	19.5
Lamb's Tongue bull's horns, black garlic, chimmichurri	24.5
BBQ Beef Short Ribs GF,DF cabbage salad, lime	27.5
Italian Meatballs (4) basil and sugo	19.5
Jerusalem Mixed Grill chick peas, labna, fried bread	19.5
Arancini (3) v smoked eggplant, ricotta, tomato	17.5
Cured Ocean Trout GF,DF rockmelon, lemon myrtle	24.5
Calamari DF radicchio, zucchini, balsamic	21.5
Hervey Bay Scallops (5) GF fennel butter, pork crackle	35
Freshly Shucked Oysters GF,DF red wine, eschalot vinegar	5.5/EA
Oysters Kilpatrick GF,DF bacon, Worcestershire, tomato	6.5/EA

SIDES

Hand Cut Chips v,DF aioli	9.5
Smokey Beer Battered Onion Rings v	9.5
Roasted Carrots v,GF pomegranate syrup, almond	12.5
BBQ Corn v,GF chilli, lime, fetta	9.5
Mushy Peas GF,DF Pancetta	9.5
Grilled Zucchini v,GF,DF chilli, garlic, sherry vinegar, oregano	9.5
Steamed Seasonal Vegetables v,GF,DF lemon dressing	9.5
Mixed Leaf Salad v,GF,DF	9.5
Heirloom Tomatoes v,GF,DF capers, eschalot, dill	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*

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	38.5
Pork Outlet With chermoula, tamarillo salsa	45.5
Spatchcock With peas, bacon	45.5
Spinach and Ricotta Ravioli v With tomato, parmesan	26.5

EXTRAS

Roast Split Prawns GF,DF With garlic, lemon, parsley	29.9
Bone Marrow DF With parsley, eschalot, 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.

