

# Black Hide

## STEAKHOUSE

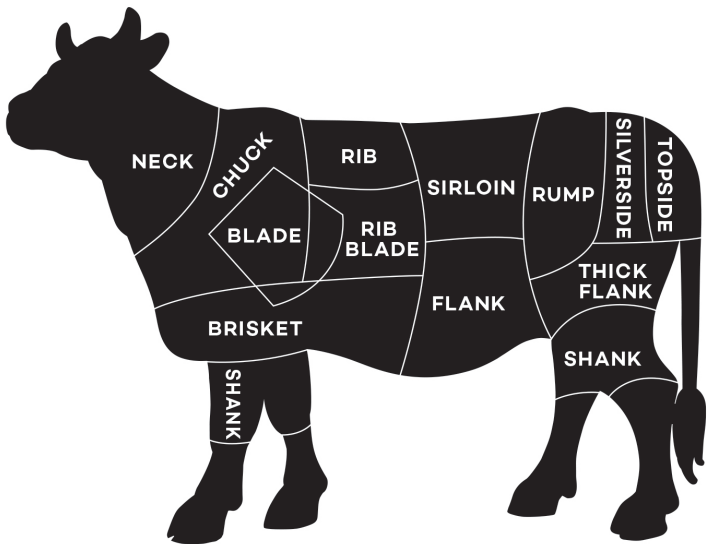
by *Gambaro*

SMALL PLATES

<b>Freshly Shucked Oysters</b> GF, DF red wine, eschalot vinegar	5.5/EA
<b>Oysters Kilpatrick</b> GF, DF bacon, worcestershire, tomato	6.5/EA
<b>Selection of Marinated Olives</b> V, GF, DF wild olives with rosemary, chilli, garlic Sicilian olives with preserved lemon, thyme, garlic	12.5
<b>Smoked Gnocchi</b> v soffritto, asparagus, pecorino	19.5
<b>Chicken Liver Parfait</b> sour cherry, pepperberry	21.5
<b>BBQ Beef Short Ribs</b> GF, DF cabbage salad, lime	27.5
<b>Italian Meatballs (4)</b> basil and sugo	19.5
<b>House-made Merguez</b> mustard, pickled tomato	21.5
<b>Arancini (3)</b> v sweet corn, manchego, chilli	17.5
<b>Line-caught reef fish crudo</b> DF roast capsicum, capers	28.5
<b>Calamari</b> DF radicchio, zucchini, balsamic	21.5
<b>Hervey Bay Scallops (5)</b> herb butter	35

SIDES

<b>Hand Cut Chips</b> V, DF aioli	9.5
<b>Smokey Beer Battered Onion Rings</b> v	9.5
<b>Sauteed Greens</b> V, GF, DF garlic, sesame	9.5
<b>BBQ Corn</b> V, GF chilli, lime, fetta	12.5
<b>Mushy Peas</b> GF, DF Pancetta	9.5
<b>Grilled Zucchini</b> V, GF, DF chilli, garlic, sherry vinegar, oregano	9.5
<b>Steamed Seasonal Vegetables</b> V, GF, DF lemon dressing	9.5
<b>Mixed Leaf Salad</b> V, GF, DF	9.5
<b>Sweet and sour Tomatoes</b> V, GF black olives, fetta	12.5
<b>Sugarloaf Slaw</b> V, GF blue cheese	9.5



CUTS FROM THE BUTCHER’S BLOCK

<i>All Steaks served with Wagyu Fat Roasted Potatoes, Rosemary and Garlic</i> <i>Your choice of Red Wine Jus, Peppercorn, Béarnaise or Mushroom Sauce</i> GF	
<b>WAGYU MARBLE SCORE 5+</b>	
Eye Fillet 200gm	69.9
Rump Cap 250gm	52.5
Rib Eye 300gm	75.9
Sirloin 300gm	75.9
Skirt 250gm	52.9
<b>ANGUS MARBLE SCORE 3+</b>	
Eye Fillet 250gm	59.9
Rib Eye 350gm	62.9
Sirloin 350gm	62.9
OP Rib on Bone 500gm	71.9
T-Bone 500gm	62.5
Minute Steak w/ Cafe de Paris	39.9
Tomahawk 1200gm	
Serves 1-3, 50 minute cooking time	159
<b>ORGANIC</b>	
Eye Fillet 250gm	59.9

MAINS

<b>Gambaro’s Daily Fish</b>	42.5
<b>Pork Belly</b> roast peach, soubise, grains	42.5
<b>Spatchcock</b> GF harissa butter, bronze fennel, kipfler potatoes,	45.5
<b>Spinach and Ricotta Ravioli</b> v With tomato, parmesan	32.5

EXTRAS

<b>Roast Split Prawns</b> GF, DF With garlic, lemon, parsley	29.9
<b>Bone Marrow</b> DF With parsley, eschalot, capers and toasted sourdough	12.9
<b>Fried Egg</b> 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.

