

Black Hide

STEAKHOUSE

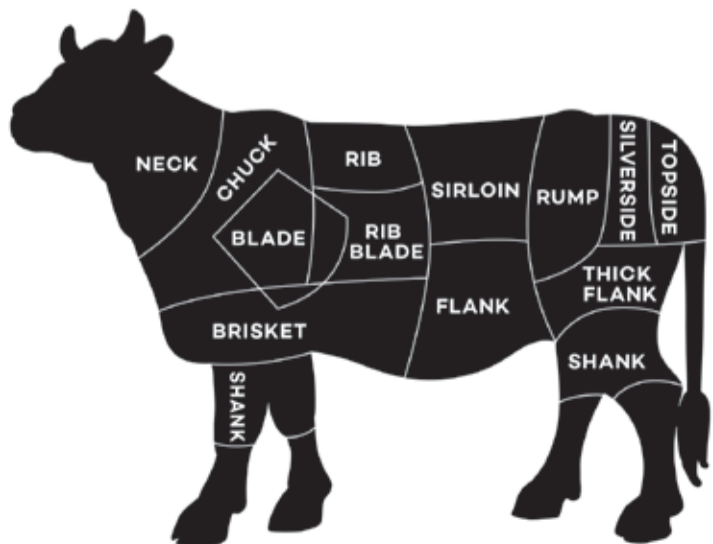
by *Gambaro*

SMALL PLATES

Freshly Shucked Oysters (6) GF, DF red wine, eschalot vinegar	26.5
Oysters Kilpatrick (6) GF, DF bacon, Worcestershire, tomato	29.5
Selection of Marinated Olives V, GF, DF wild olives with rosemary, chilli, garlic Sicilian olives with preserved lemon, thyme, garlic	12.5
Grilled Baby Leeks V romesco, ricotta salata	19.5
Steak Tartare quail egg, lavosh	27.5
BBQ Beef Short Ribs GF, DF cabbage salad, lime	28.5
Italian Meatballs (4) basil and sugo	19.5
Lamb's Tongue parsnip, raddichio, vincotto	26.5
Four-Cheese Arancini (3) V arrabiata sauce	17.5
Kingfish crudo GF, DF jalapeno, nasturtium, avocado	28.5
Calamari DF radicchio, zucchini, balsamic	22.5
Hervey Bay Scallops (5) fennel butter	35

SIDES

Hand Cut Chips V, DF aioli	9.5
Beer Battered Onion Rings V smoked salt, bbq sauce	9.5
Paris Mashed Potatoes V, GF, DF chives	9.5
Sauteed Mixed Mushrooms V, GF garlic, thyme	12.5
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
Sweet and sour Tomatoes V, GF black olives, fetta	12.5
Roast Pumpkin V, GF garlic yoghurt	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 Mushroom Sauce GF

WAGYU MARBLE SCORE 5+

Eye Fillet 200gm	69.9
Rump Cap 250gm	52.5
Rib Eye 300gm	75.9
Sirloin 300gm	75.9
Skirt 250gm	52.9

ANGUS MARBLE SCORE 3+

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

ORGANIC

Eye Fillet 250gm	59.9
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MAINS

Gambaro's Daily Fish	42.5
Pork Belly GF roast balsamic onion, parsnip, brussel sprouts	41.5
Grilled Lamb Cutlets GF eggplant salad, herb dressing	49.5
Spinach and Ricotta Ravioli V with tomato, parmesan	32.5

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.

