

Black Hide

STEAKHOUSE

— *by Gambero* —

ENTREE

Shared:

BBQ Beef Short Ribs GF, DF
cabbage salad, lime

Four-Cheese Arancini (2) v
arrabbiata sauce

MAIN

Choice of:

Wagyu Sirloin 250gm (marble score 5+)
Angus Eye Fillet 250gm (marble score 3+)

Served with:

Roast Wagyu fat potatoes with rosemary and garlic,
Roast pumpkin with brown butter and garlic yoghurt
Red wine jus
Mixed leaf salad

DESSERT

Apple tarte tatin
vanilla ice cream, crème anglaise

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. A service fee will apply to all credit card transactions.