

Black Hide

STEAKHOUSE

by *Gambaro*

ENTREE

Freshly Shucked Oysters (6) GF, DF red wine, eschalot vinegar	29.5
Oysters Kilpatrick (6) GF, DF bacon, worcestershire, tomato	32.5
BBQ Beef Short Ribs GF, DF cabbage salad, lime	32.5
Italian Meatballs (4) basil and sugo	19.5
Sand Crab Arancini (4) DF roast tomato, soft herbs	21.5
Calamari DF radicchio, zucchini, balsamic	22.5
Hervey Bay Scallops (5) fennel butter	35
Salt Baked Beetroot v, vgo, GF chèvre, fennel	19.5

MAINS

WAGYU MARBLE SCORE 5+	
Eye Fillet 200gm	69.9
Rib Eye 300gm	75.9
Sirloin 300gm	75.9
Rump Cap 250gm	52.5
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
Tomahawk 1200gm Serves 1-3, 50 minute cooking time	159
<i>(All Steaks served with Wagyu Fat Roasted Potatoes, Rosemary and Garlic. Your choice of Red Wine Jus, Peppercorn, Béarnaise or Mushroom Sauce GF.)</i>	
Gambaro's Daily Fish	42.5
Smoked Ricotta Agnolotti del plin v zucchini, summer squash, mint	32.5

SIDES

Hand Cut Chips w/ aioli v, DF	9.5
Roast Broccoli w/ almond tarator VG, GF	9.5
Mixed Leaf Salad VG, GF,	9.5
Roast Pumpkin w/ garlic yoghurt v, GF	9.5
Cucumber salad w/ buttermilk, sumac v, GF	9.5
Beer Battered Onion Rings v smoked salt, bbq sauce	9.5
Grilled Zucchini VG, DF garlic, chilli, oregano, sherry vinegar	9.5

EXTRAS

Roast Split Prawns GF, DF With garlic, lemon, parsley	29.9
Bone Marrow DF With parsley, eschalot, capers and toasted sourdough	12.9

DESSERT

Burnt Basque Cheesecake v, seasonal fruits	15.9
Grilled Pineapple v, vgo, GF coconut, rum, kaffir lime	15.9
Flourless Chocolate Cake v, GF crème fraîche, berries	15.9
Cheese Board w muscatels, rocket salad (Ask your waiter about our daily cheeses)	
Choice of 2 cheeses 3 cheeses	22.5 28.5

STANBROKE BEEF

Our exclusive partnership with Stanbroke Beef brings you the finest export quality beef to Brisbane.

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.

Vegan and Vegetarian menu available on request.

We would like to personally thank you for your support.
- John, Donny, Frank and the Gambaro team.

V: Vegetarian | VG: Vegan | VGO: Vegan Option | GF: Gluten Free | DF: Dairy Free

BLACKHIDESTEAKHOUSE.COM.AU | @BLACKHIDESTEAKHOUSEBNE

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.

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STEAKHOUSE

— *by Gambero* —

SET MENU

\$99

ENTREE

Shared:

BBQ Beef Short Ribs GF, DF

cabbage salad, lime

Sand Crab Arancini (4) DF

roast tomato, soft herbs

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

Grilled Pineapple V, VGO, GF

coconut, rum, kaffir lime

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