Black Hide STEAKHOUSE -by Gambaro

TO START

Freshly Shucked Oysters GF, DF, NF Natural Cucumber, lemongrass, pickled chilli	6ea 8ea
Oysters Kilpatrick gf, DF, NF bacon, worcestershire, tomato	7ea
School Prawns bf fennel salt, ajo blanco sauce	12e
Grilled Scallop GF orange, saffron butter, toasted pistachio	9ea
ENTREE	
Yellowfin Tuna gf, df, NF black vinegar dressing, wakame and ginger oil, onion	30
Burrata v, GF Radicchio, charred grapes, pinenuts, vincotto	30
Beetroot Assiette vgo, gf, NF goats cheese, beetroot puree	26
Steak Tartare ағ, мғ cornichon, shallots, chilli, potato crsips	36
Italian Meatballs № basil & sugo	26
BBQ Beef Short Ribs df, NF cabbage salad, lime	36
SIDES	

DIDES

Roast Pumpkin vao, af hazelnut, smoked curd, sage	16
Seasonal Beans vg, gf, NF salsa verde	14
Roasted Mushrooms va, af green pepper romesco	16
Mixed Leaf Salad va, af mustard dressing	14
Cucumber Salad GF, NF yoghurt, mint	14
Hand Cut Chips v, NF house seasoning	14
Beer Battered Onion Rings VG, NF	

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.

Eye Fillet 180gm	55
Eye Fillet 250gm	68
Rib Eye 350gm	68
Sirloin 350gm	68
OP Rib on Bone 500gm	78
Tomahawk 1200gm	175
(Serves 1-3, 50 minute cookina time)	

STANBROKE WAGYU MARBLE SCORE 5+

Offering a unique marbling, tenderness and flavour. Grazed naturally for the majority of their lives before moving to carefully prepared rations of Australian wheat and barley.

78
85
85
69

(All Steaks served with Wagyu fat roasted potatoes, rosemary and garlic. Your choice of Red wine jus, Peppercorn, Béarnaise or Mushroom Sauce gr.)

MAINS

Gambaro's Daily Fish GF, DF, NF roasted eggplant, black garlic, puttanesca sauce	49
Spinach Pappardelle va porcini purée, cashew feta	42
Chicken Maryland өғ lemon, quinoa salad	45

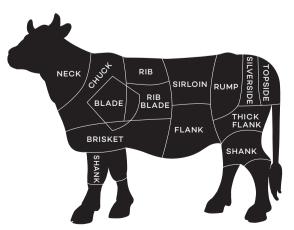
EXTRAS

Roast Split Prawns GF, DF, NF with garlic, lemon, parsley	38
Bone Marrow (2pce) df, NF with parsley, eschalot, capers and toasted sourdough	27

smoked salt, BBQ sauce

Grilled Zucchini VG, GF, NF garlic, chilli, oregano, sherry vinegar

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 | Vegan and Vegetarian menu available on request.

14

14

BLACKHIDESTEAKHOUSE.COM.AU | O@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.



SET MENU \$99

ENTREE

Choice of

Yellowfin tuna GF black vinegar dressing, wakame and ginger oil, onion

> Beetroot Assiette vgo, gf, NF goats cheese, beetroot puree

> > **Italian Meatballs №** basil & sugo

MAIN

Choice of

Angus 3+ eye fillet 250gm

Angus 3+sirloin GF 250gm

(All Steaks served with Wagyu fat roasted potatoes, rosemary and garlic. Your choice of Red wine jus, Peppercorn, Béarnaise or Mushroom Sauce ar.)

Gambaro's Daily Fish

roasted eggplant, black garlic, puttanesca sauce

Spinach Pappardelle vg

porcini purée, cashew feta

All mains served with Witlof salad, Seasonal beans with Chimichurri (V, GF)

DESSERT

Choice of

Burnt Basque Cheesecake GF, NF, V cherry sorbet, honeycomb

Strawberry Parfait VG, GF, NF

lime granita, summer fruits

Our Set menu is only available for tables of 2 or more. Set menu must be ordered by whole table. 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.