

Black Hide
STEAKHOUSE
— *by Gambero* —

TO START

- Freshly Shucked Oysters** GF, DF, NF 7 ea
Natural with lemon and mignonette.
- Cucumber, lemongrass and pickled chilli. 8 ea
- Oysters Kilpatrick** GF, DF, NF 8 ea
Bacon, worcestershire and tomato.

ENTRÉE

- Tuna Tartare** DF, NF, GF 29.5
Served with avocado and tapioca nori cracker.
- Scallops (5)** NF, GF 35
With bacon jam and cauliflower puree.
- Fried Squid** NF, DF 26
With fennel, orange salad and Sriracha mayo.
- Burrata** V, GFO 30
With caponata, pesto and toasted bread.
- Black Hide's Signature Meatballs** NF 29
Premium beef, pork, basil, sugo and pecorino.
- BBQ Short Ribs** NF, DF 39
With Thai salad.
- Chilli Cured Kingfish** GF, NF, DF 26
With finger lime and sesame dressing, avocado puree, pickle jalapeno and onion.
- Chicken Liver Parfait** GFO, NF 36
Pickled blackberry, black garlic puree and apple chutney.
- BBQ Vegetables** GF, VG 26
Vine tomatoes, broccolini, zucchini, red onion, hummus and salsa verde.

MAINS

- Daily Market Fish** GF, DF, NF 49
Piperade, sweet vine tomatoes, and salsa verde.
- Pumpkin Ravioli** NF, V 36
Burnt sage butter sauce, grated pecorino.
- Braised Beef Cheek** NF, GFO 45
Served with mashed potato, bordelaise sauce, carrots and pangrattato.
- Spinach and Mushroom Tagliatelle** VG 36
Cashew feta.
- Grilled Spatchcock** NF, GF 59
Served with coleslaw harissa butter and crispy potato.
- SIDES**
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- Mixed Leaf Salad** VG, GF, NF 14
House dressing.
- Roast Pumpkin** GF, V, NFO 16
With garlic yoghurt and hazelnut and jalapeno gremolata.
- Brussel Sprouts** GF, NF, VO 16
With speck, bluecheese dressing and grated cheddar.
- Grilled Corn** GF, NF, V 16
With garlic chilli butter and grated pecorino.
- Mashed Potato** GF, NF, V 14
Butter and cream.
- Hand Cut Chips** V, NF, DF 14
House seasoning and aioli.
- Beer Battered Onion Rings** V, NF 14
Smoked salt and BBQ sauce.
- Mac & Cheese** NF 16

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 200gm	60
Rib Eye 350gm	72
Sirloin 350gm	69
500grm T-Bone	78
Tomahawk 1200gm	220

Tomahawk serves 1-3 people, 50 minute cooking 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.

Eye Fillet 200gm	85
Rib Eye 300gm	95
Sirloin 300gm	89
Rump Cap 250gm	69

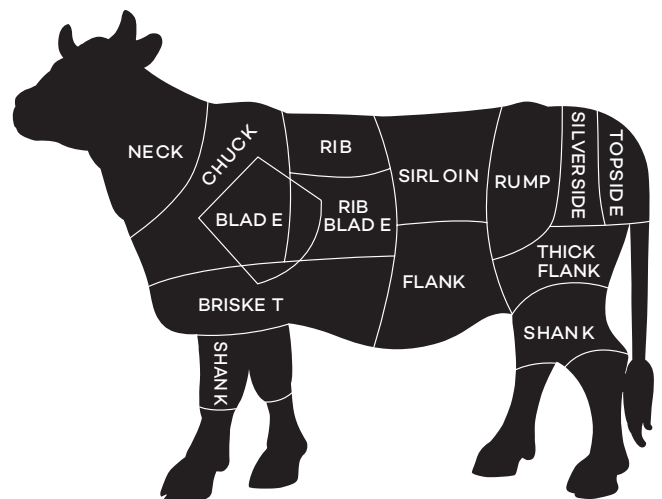
Your choice of red wine jus, peppercorn, béarnaise, mushroom sauce, Café de Paris Butter.

ADD ON

Grilled Ocean King Prawn GF, NF, DF 9 ea
With garlic, lemon, parsley.

Bone Marrow on Toast (2pcs) NF, DF 28
Onion jam, parsley, eschallot, capers and toasted sourdough.

V: Vegetarian | VG: Vegan | VGO: Vegan Option | VO: Vegetarian Option | GF: Gluten Free | GFO: Gluten Free Option | DF: Dairy Free | DFO: Dairy Free Option | NF: Nut Free | NFO: Nut Free Option |
Vegan and Vegetarian menu available on request.



BLACKHIDESTEAKHOUSE.COM.AU
@BLACKHIDESTEAKHOUSEBNE

We would like to personally thank you for your support.

- John, Donny, Frank and the Gambaro team -

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 - \$120 PER PERSON

ENTREE Choice of:

Black Hide's Signature Meatballs NF

Premium beef, pork, basil, sugo & pecorino.

Fried Squid NF, DF

With fennel, orange salad and Sriracha mayo.

BBQ Vegetables VG, GF

Vine tomatoes, broccolini, zucchini, red onion, hummus & salsa verde.

MAIN Choice of:

Angus 3+ Eye Fillet 250gm

Angus 3+ Sirloin 250gm

Your choice of red wine jus, peppercorn, béarnaise, mushroom sauce, Café de Paris Butter.

Daily Market Fish GF, DF, NF

Piperade, sweet vine tomatoes and salsa verde.

Spinach and Mushroom Tagliatelle VG

Cashew feta.

Served with mains mixed leaf salad and handcut chips.

DESSERT Choice of:

Apple & Ginger Pudding V

Yoghurt ice cream.

Strawberry Pavlova NF, GF, V

Strawberry sorbet.

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.