

BH

STEAK & SEAFOOD

— *by Gambero* —

TO START

House-made Focaccia ^{DF} 6
With Byron Bay olive oil.

Marinated Olives ^{DF, GF, NF} 12
With chilli, thyme, garlic.

Freshly Shucked Oysters ^{GF, DF, NF} 6^{ea}
Natural with lemon and mignonette.

Oysters Kilpatrick ^{GF, DF, NF} 9^{ea}
Bacon, worcestershire and tomato.

ENTRÉE

Black Hide's Signature Meatballs ^{NF} 29
Pork and beef with sugo and parmesan.

Steak Tartare ^{NF, GF, DFO} 35
Parmesan, egg yolk and pickled cucumber.

BBQ Short Ribs ^{NF} 39
Celeriac remoulade, lime.

Grilled Scallops (4) ^{NF, GFO} 36
Garlic, parsley butter, pangrattato.

Kingfish Crudo ^{GF, NF, DF} 29
Finger lime and sesame dressing,
avocado puree, pickle jalapeno and onion.

Tuna Tataki ^{NF, DF, GF} 36
Wakame, Shiitake mushrooms.

White Anchovies & Capsicum ^{NF, GF, DF} 22.5
Served with crispy bread.

MAINS

Daily Market Fish ^{GF, DF, NF} MP
Piperade and salsa verde.

Chargrilled Spatchcock ^{NF} 59
Olives and semi dried tomato herbs.

Lobster Mornay 120
Celeriac remoulade and lime.

Grilled Moreton Bay Bugs ^{GF} 85
Asparagus, lemon & caper butter.

Lobster Linguini ^{NF} 68
Tomato, parsley, lemon zest.

Casarecce ^{VG} 36
Warrigal green, zucchini, tomato & basil.

Grilled U10 Mooloolaba Prawns (4) ^{NF} 52
With parsley and garlic butter, lemon.

SIDES

Hand Cut Chips & Chipotle Aioli ^{DF, NF} 14

Grilled Corn ^{GF, NF} 16
With garlic, chilli butter and grated pecorino.

Mashed Potato ^{GF, NF, V} 14

Roast Pumpkin ^{GF, NFO, DF} 16
Garlic yoghurt, salsa verde

Grilled Zucchini ^{GF, NF, VG} 16
With chilli, sherry vinegar, oregano

Greek Salad ^{GF, NF} 25
Barrel aged feta and capers.

Butter Lettuce ^{GF, NF, DF} 18
Tomato and avocado.

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	65
Rib Eye 350gm	78
Sirloin 350gm	74
500grm T-Bone	94
Tomahawk 1200gm	240

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	98
Sirloin 300gm	95
Rump Cap 250gm	75

Your choice of red wine jus, peppercorn, béarnaise, mushroom sauce, garlic and parsley butter, chimichurri.

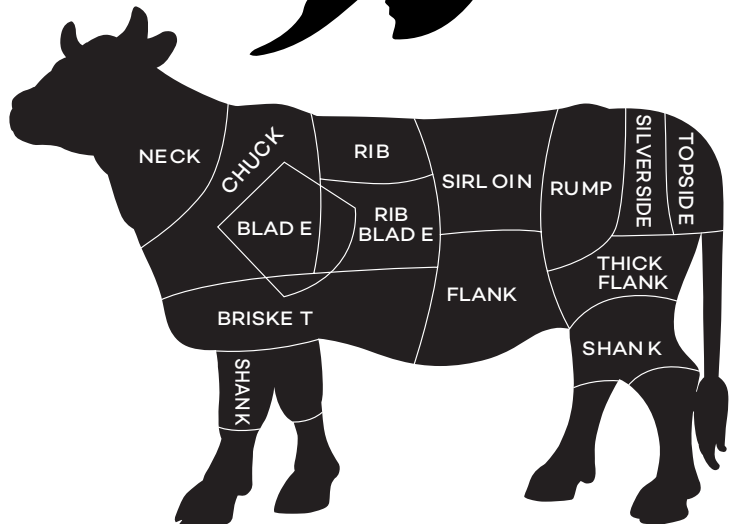
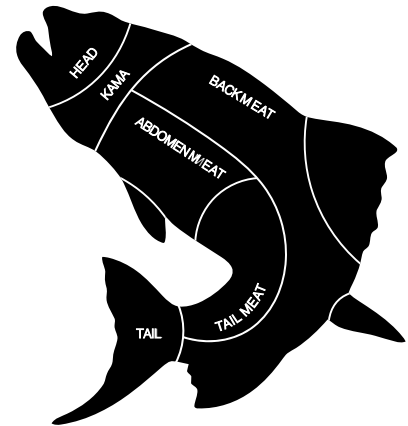
We would like to personally thank you for your support.

- John, Donny, Frank and the Gambaro team -

BLACKHIDESTEAKHOUSE.COM.AU
 @BLACKHIDESTEAKHOUSEBNE

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.

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.





DESSERT

Lemon Meringue Tart ^{GF}	18
Chocolate Fondant with Vanilla Cream	20
Tropical Kataifi & Coconut Sorbet	18
Coconut Tapioca, Avocado & Ginger Sorbet ^{VG, GF, DF}	20
Black Hide Sundae, Caramel, Chocolate & Honey Comb ^{GF, NF}	18
Cheese Platter, House-made Chutney, Crackers ^{GFO}	
Two cheese	25
Three cheese	34

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