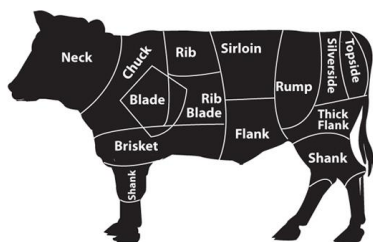


Black Hide STEAKHOUSE

— by *Gambaro* —



Share Plates

Selection of Marinated Olives

Wild olives w rosemary, chilli, garlic
Sicilian olives w preserved lemon, thyme, garlic
(v)(gf)(df) 12.5

Black Mussels

w cotechino, tomato, chilli 22.5

BBQ Beef Short Ribs

w cabbage salad, lime (gf)(df) 23.9

Steak Tartare

w crostini 24.5

Roast Quail

w tomato, olive, herb salad (gf)(df) 24.5

Italian Meatballs

w basil, parmesan (4) 16.5

Bresaola

w beetroot, horseradish 25.0

Arancini

w pumpkin, manchego (4)(v)14.9

Calamari

w radicchio, zucchini, chilli, aioli (df) 19.0

Grilled Hervey Bay Scallops

w cauliflower, cumin, brown butter (5) 25.5

6 Freshly Shucked Oysters

w red wine, eschallot vinegar (gf)(df) 26.5

6 Oysters Kilpatrick

w bacon, Worcestershire, tomato (gf)(df) 28.0

Cuts from the Butcher's Block

All steaks served w wagyu fat roasted potatoes, rosemary, garlic.
Your choice of red wine jus, peppercorn, Béarnaise or mushroom sauce (gf)

Wagyu (marble score 5+)

Eye Fillet 200gm 69.5

Rump Cap 250gm 41.9

Rib Eye 300gm 62.5

Sirloin 300gm 59.5

Skirt 250gm 38.5

Angus (marble score 3+)

Eye Fillet 250gm 52.5

Rib Eye 350gm 49.5

Sirloin 350gm 38.9

OP Rib on Bone 500gm 55.5

T-Bone 500gm 49.5

Tomahawk (serves 1-3) 1200gm 125
(50 minute cooking time)

Certified Organic

Eye Fillet 250gm 53.5

Mains

Gambaro's Daily Fresh Fish

36.5

Grilled Pork Cutlet

w mustard fruits (gf)(df) 42.5

Braised Lamb shoulder

w Skordalia, oregano, lemon (gf)(df) 36.5

Fettuccini

w mushroom, goats cheese, tarragon (v) 26.5

Sides

Hand Cut Chips w aioli (v)(gf)(df) 10.5

Smokey Beer Battered Onion Rings (v) 9.5

Braised Roman Beans and Tomato (gf)(df)(v)
14.5

Mushy Peas w pancetta (gf)(df) 9.5

Roast Heirloom Carrots

w mascarpone, cumin, almonds (v)(gf) 14.5

Grilled Zucchini w chilli, garlic, sherry vinegar,
oregano (v)(gf)(df) 9.5

Steamed Seasonal Vegetables

w extra virgin olive oil, lemon (v)(gf)(df) 9.5

Mixed Leaf Salad (v)(gf)(df) 9.50

Apple, Hazelnut and Horseradish Salad (v)(gf)
10.5

Extras

Roast Split Prawns w garlic, lemon, parsley (gf)(df)
29.9

Bone Marrow w parsley, eschallot salad 12.9

Grilled Tomato Provençale (v) 8.9

Fried Egg w onions (v) 8.9

Dessert

Rhubarb and Orange Crème Brulée (gf)
14.5

Rum Baba

w passionfruit caramel, chocolate ice cream 14.5

Poached Peach and Grape Granita 15.5
w earl grey cream

Coconut Rice

w apple and dulce de leche 14.0

Sorbetti or Gelati

w almond biscotti (2 scoops) 12.0

Cheese Board

(Ask your waiter about our daily cheeses)

w muscatels, rocket salad

Choice of 2 cheeses 22.5

3 cheeses 28.5

Stanbroke Beef

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

Stanbroke Certified Organic

Certified by internationally recognised bodies such as NASAA and USDA Organic.
Stanbroke ensures the beef is both raised and processed 100% organically.

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.

BLACKHIDESTEAKHOUSE.COM.AU blackhidesteakhousebne

Yours Hosts: Michael, John, Donny & Frank Gambaro. Executive Chef: Lukas McEwan

(v) Vegetarian (gf) Gluten free (df) Dairy free Please advise your waiter of any special dietary requirements.

15% surcharge applies on Public Holidays. Our produce is delivered fresh and is subject to availability.