

Black Hide STEAKHOUSE *by Gambero*

Small Plates

Selection of Marinated Olives

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

Stracetti

w tomato, rocket, parmesan 25.5

BBQ Beef Short Ribs

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

Beef Carpaccio

w pickled onion, cheddar, celery, parsnip (gf) 25.0

Ribollita

w black pudding, fried bread 19.5

Italian Meatballs

w basil, parmesan (4) 16.5

Hot smoked salmon

w grilled radicchio, balsamic (gf)(df) 25.5

Arancini

w mushroom, fontina (3)(v) 14.9

Calamari

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

Grilled Hervey Bay Scallops

w cauliflower, cumin, brown butter (5) 31.5

6 Freshly Shucked Oysters

w red wine, eschallot vinegar (gf) 26.5

6 Oysters Kilpatrick

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

Sides

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

Smokey Beer Battered Onion Rings (v) 9.5

Brussel sprouts w chestnuts, lardons (gf) 14.5

Turnips, Potatoes w tomato, tarragon, crème fraîche (gf) 9.5

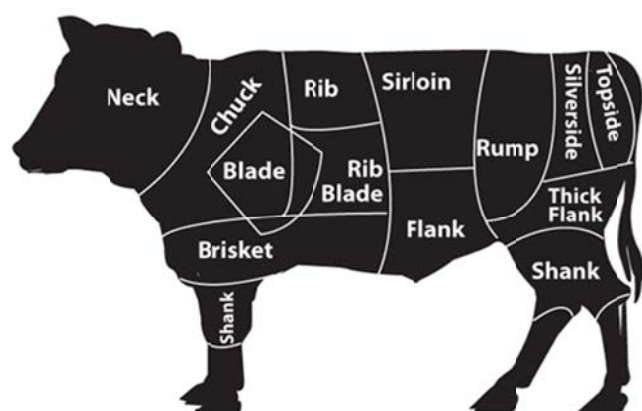
Roast Heirloom Carrots w bitter greens, orange, hazelnuts(v)(gf)(df) 14.5

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

Steamed Seasonal Vegetables w EVOO, lemon (v)(gf)(df) 9.5

Mixed Leaf Salad (v)(gf)(df) 9.5

Cabbage, parmesan, mint (v)(gf) 10.5



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 [50 minute cooking time] 125

Certified Organic

Eye Fillet 250gm 53.5

Mains

Gambero's Daily Fresh Fish 36.5

Osso Bucco

w polenta, gremolata (gf) 36.5

Stuffed Saddle of Rabbit

w borlotti beans, sautéed greens (gf)(df) 47.5

Twice cooked Pork Belly

w slow roast pumpkin, chilli, vinocotto (gf) 36.5

Gnocchi

w fried eggplant, tomato, capers (v) 28.5

Extras

Roast Split Prawns

w garlic, lemon, parsley (gf)(df) 29.9

Bone Marrow

w onions, bacon, mushrooms 12.9

Onion & Chestnut Gratin (v)(gf)

8.9

Fried Egg w onions (v)

8.9

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.

(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.

BLACKHIDESTEAKHOUSE.COM.AU blackhidesteakhousebne
Your Hosts: Michael, John, Donny & Frank Gambero. Executive Chef: Lukas McEwan

