

Black Hide

STEAKHOUSE

by *Gambaro*

Small Plates

Selection of Marinated Olives

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

New Season Asparagus

w burrata, tomato, chutney (v) 25.5

BBQ Beef Short Ribs

w cabbage salad, lime (gf)(df) 24.5

Salumi Plate

w balsamic onions, parmesan, grilled bread 24.5

Braised Lamb Tongue

w spring vegetables, white anchovies 23.5

Italian Meatballs

w basil, parmesan (4) 19.5

Black Mussels

w nduja, caramelised onion, broad beans 23.5

Arancini

w red pepper, cream cheese, green olive (3)(v) 14.9

Calamari

w caponata, fried capers (df) 19.5

Grilled Hervey Bay Scallops

w herb butter, pangrattato (5) 29.5

6 Freshly Shucked Oysters

w red wine, eschallot vinegar (gf) 26.5

6 Oysters Kilpatrick

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

Sides

Mushy Peas (gf) 9.5

Hand Cut Chips w aioli (v)(gf)(df) 9.5

Smokey Beer Battered Onion Rings (v) 9.5

BBQ Corn w chilli, fetta, lime (gf)(v) 9.5

Roast Onions w balsamic glaze, parmesan (gf)(v) 9.5

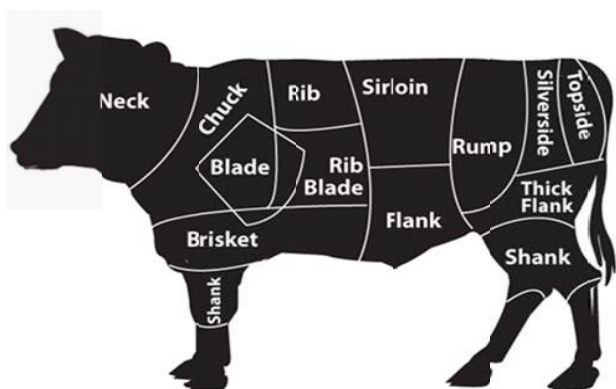
Sugar Snap Peas, mint salad (v)(gf)(df) 9.5

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

Butter Lettuce, Avocado, Tomato Salad (v)(gf) 9.5



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 42.5

Rib Eye 300gm 65.5

Sirloin 300gm 65.5

Skirt 250gm 38.5

Angus (marble score 3+)

Eye Fillet 250gm 55.5

Rib Eye 350gm 52.5

Sirloin 350gm 44.5

OP Rib on Bone 500gm 59.5

T-Bone 500gm 55.5

Tomahawk (serves 1-3) 1200gm [50 minute cooking time] 135

Certified Organic

Eye Fillet 250gm 54.5

Mains

Gambaro's Daily Fresh Fish 36.5

Roast Lamb Loin

w artichokes, salsa verde (gf) 49.5

Grilled Spatchcock

w preserved lemon, green olive (gf) 39.5

Twice cooked Pork Belly

w slow roast pumpkin, chilli, vinocotto (gf) 29.5

Herb and Ricotta Ravioli

w tomato, capers (v) 26.5

Extras

Roast Split Prawns

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

Bone Marrow

w parsley eschallot salad, grilled bread 12.9

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.

