

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

Grilled Leeks

w Romesco, roast almonds, ricotta salata (v) 19.5

Steak Tartare

w eschalot, cornichon, chilli 26.5

BBQ Beef Short Ribs

w cabbage salad, lime (gf)(df) 26.5

Salumi Plate

w fig, walnut, truffle honey (df) 24.5

Pan Fried Sweet Breads

w Jerusalem artichoke, radicchio, muscatel, vino cotto 26.5

Italian Meatballs

w basil and sugo (4) 16.5

Black Mussels

w saffron, tomato, chilli 21.5

Arancini

w cauliflower, onion, gorgonzola (3)(v) 14.9

Calamari

w caponata, fried capers (df) 19.5

Grilled Hervey Bay Scallops

w black pudding, tomato jam (5) 29.5

6 Freshly Shucked Oysters

w red wine, eschalot vinegar (gf)(df) 29.5

6 Oysters Kilpatrick

w bacon, Worcestershire, tomato (gf)(df) 31.5

Sides

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

Smokey Beer Battered Onion Rings (v) 9.5

Baked Cauliflower w capers, vino cotto, pecorino (gf)(v) 9.5

Roast Pumpkin w garlic yoghurt, brown butter (v) (gf) 9.5

Mushy Peas w pancetta (gf)(df) 9.5

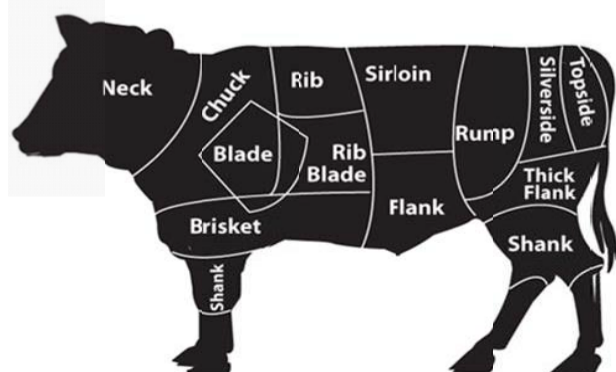
Grilled Zucchini w chilli, garlic, sherry vinegar, oregano (v)(gf)(df) 9.5

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

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

Heirloom Beetroot, Orange, Walnut Salad (v)(gf)(df) 9.5

Rocket, Grape, Gruyere, Hazelnut (v)(gf) 9.5



Cuts from the Butcher's Block

All steaks served w wagyu fat roasted potatoes, rosemary, and 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 69.5

Sirloin 300gm 69.5

Skirt 250gm 38.5

Angus (marble score 3+)

Eye Fillet 250gm 55.5

Rib Eye 350gm 55.5

Sirloin 350gm 46.5

OP Rib on Bone 500gm 59.5

T-Bone 500gm 55.5

Tomahawk (serves 1-3) 1200gm [50 minute cooking time] 145.0

Certified Organic

Eye Fillet 250gm 54.5

Mains

Gambero's Daily Fresh Fish 36.5

Grilled Lamb Cutlets

w pickled beetroot, yoghurt, dill (gf) 52.5

Roast Duck Breast

w caramelized witlof, orange(gf) 48.5

Pork Cutlet

w lentils, red cabbage (gf) 38.5

Cannelloni

w tomato, ricotta (v) 26.5

Extras

Roast Split Prawns

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

Bone Marrow on Sourdough Toast

w parsley eschalot salad, capers 8.9

Fried Egg

w onions (v) 8.9

Café de Paris

3.5

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.

(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.

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