

# FUNCTIONS 2024



# BIRTH

STEAK & SEAFOOD

— *by Gambaro* —



## GROUP BOOKINGS AT BLACK HIDE STEAK & SEAFOOD CAXTON

- **BLACK HIDE CAXTON**

Located on popular Caxton street in Brisbane, Black Hide's mission is to serve its guests an out of this world culinary experience when it comes to steak cuisine. A superb function venue in Brisbane, Black Hide steakhouse features private dining rooms ideal for special event celebrations, corporate functions, business meetings or simple gatherings with friends and family. Our menu is perfect for banquet dining, and menus can be created to suit your function, event or special occasion. Enjoy professional and friendly service, the most outstanding cuts of beef, tantalising share plates and one of Brisbane's most impressive wine lists.

- **KNIFE ROOM**

Positioned adjacent to the main restaurant, the knife room has a wall dedicated to Black Hide's knife ambassadors, creating a unique feature and talking point. The room can cater up to 30 guests sit down, or 50 guests cocktail style (stand-up). The knife room can also be combined with the Black Hide room for use as a pre-dinner drinks area for social or corporate dinners, or as a breakout area for business or boardroom meetings.

- **PDR**

The Black Hide room is the perfect setting for special event celebrations, and corporate functions. The designer fit-out and luxurious finishing's creating a 5-star ambience that is both enduring and enchanting. Let our experienced team spoil you with personalised service, attention to detail and world-class food and wine.

- **WAGYU ROOM**

An intimate ambience set amongst contemporary furnishings, the Wagyu room is perfect for business meetings, small presentations and special dinners. Enjoy the personalised service and enchanting atmosphere whilst you explore the wonders of our menu. The Wagyu room seats up to 6 guests.

- **STANBROKE ROOM**

Sophisticated and intimate, yet spacious and comfortable enough to make you and your guests feel special; the Stanbroke room is the ideal venue to impress and reward your dining party. The Stanbroke room seats up to 8 guests and is perfect for special intimate meals with family and friends, or important business meetings



## SET MENUS

\*Menus subject to seasonal change

Two courses | \$89 Per person

### To start

Shared

- **Artisan Sourdough** with butter

### 1st course

Share plates

- **Black Hide's Signature Meatballs** Premium beef, pork, basil, sugo and pecorino <sup>NF</sup>
- **Fried Squid** <sup>NF, DF</sup>  
With fennel, orange salad and Sriracha mayo.
- **BBQ Vegetables** <sup>GF, VG</sup>  
Vine tomatoes, broccolini, zucchini, red onion, hummus and salsa verde.

### 2nd course

Please choose one of the following or 2 to be served alternate drop

- **Angus Sirloin** 300gm (marble score 3+)
- **Angus Eye Fillet** 200gm (marble score 3+)
- **Wagyu Rump Cap** 250gm (marble score 5+)

Cooked medium

A selection of sauces and condiments provided

### Shared Sides

- **Shoestring Fries** with house seasoning <sup>VG, GF, DF, NF</sup>
- **Mixed Leaf Salad** House dressing <sup>VG, GF, NF</sup>
- **Roast Pumpkin** With garlic yoghurt and hazelnut and jalapeno gremolata <sup>GF, V, NFO</sup>

V: Vegetarian | VG: Vegan | VGO: Vegan Option | GF: Gluten Free | DF: Dairy Free | NF: Nut Free



## SET MENUS

\*Menus subject to seasonal change

Three course | \$99 Per person

### To start

Shared

- **Artisan Sourdough** with butter

### 1st course

Share plates

- **Black Hide's Signature Meatballs** Premium beef, pork, basil, sugo and pecorino <sup>NF</sup>
- **Fried Squid** <sup>NF, DF</sup>  
With fennel, orange salad and Sriracha mayo.
- **BBQ Vegetables** <sup>GF, VG</sup>  
Vine tomatoes, broccolini, zucchini, red onion, hummus and salsa verde.

### 2nd course

Please choose one of the following or 2 to be served alternate drop

- **Angus Sirloin** 300gm (marble score 3+)
- **Angus Eye Fillet** 200gm (marble score 3+)
- **Wagyu Rump Cap** 250gm (marble score 5+)

Cooked medium

A selection of sauces and condiments provided

### Shared Sides

- **Shoestring Fries** with house seasoning <sup>VG, GF, DF, NF</sup>
- **Mixed Leaf Salad** House dressing <sup>VG, GF, NF</sup>
- **Roast Pumpkin** With garlic yoghurt and hazelnut and jalapeno gremolata <sup>GF, V, NFO</sup>

### 3rd course

Served alternate drop

- **Wagyu Fat Frangipane Pudding** Vanilla ice cream <sup>GF</sup>
- **Apple and Ginger Pudding** Yoghurt ice cream. <sup>NF</sup>



## SET MENUS

\*Menus subject to seasonal change

Three course menu with cheese | \$105 Per person

### To start

Shared

- **Artisan Sourdough** with butter

### 1st course

Share plates

- **Black Hide's Signature Meatballs** Premium beef, pork, basil, sugo and pecorino <sup>NF</sup>
- **Fried Squid** <sup>NF, DF</sup>  
With fennel, orange salad and Sriracha mayo.
- **BBQ Vegetables** <sup>GF, VG</sup>  
Vine tomatoes, broccolini, zucchini, red onion, hummus and salsa verde.

### 2nd course

Please choose one of the following or 2 to be served alternate drop

- **Angus Sirloin** 300gm (marble score 3+)
- **Angus Eye Fillet** 200gm (marble score 3+)
- **Wagyu Rump Cap** 250gm (marble score 5+)

Cooked medium

A selection of sauces and condiments provided

### Shared Sides

- **Shoestring Fries** with house seasoning <sup>VG, GF, DF, NF</sup>
- **Mixed Leaf Salad** House dressing <sup>VG, GF, NF</sup>
- **Roast Pumpkin** With garlic yoghurt and hazelnut and jalapeno gremolata <sup>GF, V, NFO</sup>

### 3rd course

Shared Platter

**Cheeseboard** with whisky & walnut chutney, muscatels, lavosh & crackers



## SET MENUS

\*Menus subject to seasonal change

Four course menu | \$125 Per person

### To start

Shared

- **Artisan Sourdough** with butter
- **Marinated Olives** GF, DF, VG  
Wild olives with rosemary, chilli, garlic

### 1st course

Share Plates

- **Freshly Shucked Natural Oysters**, cucumber, lemongrass, pickled chilli
- **Grilled Mooloolaba Ocean King Prawns**

### 2nd course

Share plates

- **Black Hide's Signature Meatballs** Premium beef, pork, basil, sugo and pecorino NF
- **Fried Squid** NF, DF  
With fennel, orange salad and Sriracha mayo.
- **BBQ Vegetables** GF, VG  
Vine tomatoes, broccolini, zucchini, red onion, hummus and salsa verde.

### 3rd course

Please choose one of the following or 2 to be served alternate drop

- **Angus Sirloin** 300gm (marble score 3+)
- **Angus Eye Fillet** 200gm (marble score 3+)
- **Wagyu Rump Cap** 250gm (marble score 5+)

Cooked medium

A selection of sauces and condiments provided

### Shared Sides

- **Shoestring Fries** with house seasoning VG, GF, DF, NF
- **Mixed Leaf Salad** with white Balsamic Vinaigrette VG, GF, NF
- **Grilled Broccolini** with Caesar dressing & Pecorino GF, NF, GFO

### 4th course

Served alternate drop

- **Wagyu Fat Frangipane Pudding** Vanilla ice cream GF
- **Apple and Ginger Pudding** Yoghurt ice cream. NF

Or **Shared Cheeseboard** with whisky & walnut chutney, muscatels, lavosh & crackers

# BLACK HIDE STEAK & SEAFOOD BEVERAGE PACKAGES

### HOUSE BEVERAGE PACKAGE

- 2 Hours - \$30.00 Per Person
- 3 Hours - \$35.00 Per Person
- 4 Hours - \$41.00 Per Person
- 5 Hours - \$46.00 Per Person

Morgan's Bay Sparkling Cuvee Nv  
Morgan's Bay Sauvignon Blanc Nv  
Morgan's Bay Cabernet Merlot

James Boags Light  
XXXX Gold Hahn  
Super Dry

Selection Of Soft Drinks And Juice

### PREMIUM BEVERAGE PACKAGE

- 2 Hours - \$37.00 Per Person
- 3 Hours - \$42.00 Per Person
- 4 Hours - \$48.00 Per Person
- 5 Hours - \$52.00 Per Person

Redbank The Long Paddock Sauvignon Blanc  
Redbank The Long Paddock Shiraz  
Redbank Emily Sparkling

James Boags Light  
XXXX Gold Hahn  
Super Dry

Selection Of Soft Drinks And Juice

### DELUXE BEVERAGE PACKAGE

- 3 Hours - \$57.00 Per Person
- 4 Hours - \$62.00 Per Person
- 5 Hours - \$69.00 Per Person

James Boags Light  
James Boag's Premium  
XXXX Gold  
Heineken Lager

Chandon Nv  
Crowed House Sauvignon Blanc  
Crowed House Pinot Noir

Selection Of Soft Drinks And Juice

### HOUSE SPIRIT PACKAGE

Available after main course is served for a maximum of 3 hours

- 1 Hour - \$25.00 Per Person
- 2 Hours - \$45.00 Per Person
- 3 Hours - \$65.00 Per Person

### NON ALCOHOLIC

- 1 Hours - \$10.00 Per Person
- 3 Hours - \$15.00 Per Person

Coca Cola  
Diet Coca Cola  
Lemonade  
Ginger Ale  
Lemon Squash  
Lemon Lime And Bitters  
Tonic Water  
Soda Water

Please Note. No Split Packages Allowed  
Not Applicable With A Bar Tab With Alcoholic Beverages

### CONSUMPTION PACKAGE

Please speak to your event coordinator regarding beverages on consumption.

\* Please note: due to liquor licensing regulations, at least one light beer must be selected, and this has been included in our packages. Gambaro group practices the responsible service of alcohol (rsa). The information in this package is subject to change and is to be used as a guide only. Information is correct at time of production and is subject to change without notice. Terms and conditions apply.

Please contact staff for more information.  
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