

FUNCTIONS 2024



BRIT

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

TWO COURSE | \$110pp

To start

Focaccia and Olive Oil **DF**

Entrée

Shared entrée

Meatball Pork and Beef **NF**

With sugo and parmesan

Sautéed Mushroom **GF/V**

With onion foam and puffed rice

Kingfish Crudo **DF/NF/GF**

With finger lime and sesame dressing

Shared Sides

Shoestring Fries **DF/NF**

With sriracha mayo

Greek Salad **GF/NF**

With barrel aged feta

Roast Pumpkin **GF/DFO/NFO**

With garlic yoghurt and hazenut gramolata

Main

(All steaks cooked medium)

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

Angus Sirloin 300gm Marble Score 3+

Wagyu Rump Cap Marble Score 5+

Fish of the Day **DF/NF/GF**



SET MENUS

THREE COURSE | \$125pp

To start

Focaccia and Olive Oil DF

Entrée

Shared entrée

Meatball Pork and Beef NF
With sugo and parmesan

Sautéed Mushroom GF/V
With onion foam and puffed rice

Kingfish Crudo DF/NF/GF
With finger lime and sesame dressing

Shared Sides

Shoestring Fries DF/NF
With sriracha mayo

Greek Salad GF/NF
With barrel aged feta

Roast Pumpkin GF/DFO/NFO
With garlic yoghurt and
hazelnut gramolata

Main

(All steaks cooked medium)

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

Angus Sirloin 300gm Marble Score 3+

Wagyu Rump Cap Marble Score 5+

Fish of the Day DF/NF/GF

Dessert

To be served alternate drop

Lemon Meringue Tart GF
with lime sorbet

Valrhona Chocolate Fondant



SET MENUS

THREE COURSE WITH CHEESE | \$135

To start

Focaccia and Olive Oil DF

Entrée

Shared entrée

Meatball Pork and Beef NF

With sugo and parmesan

Sautéed Mushroom GF/V

With onion foam and puffed rice

Kingfish Crudo DF/NF/GF

With finger lime and sesame dressing

Shared Sides

Shoestring Fries DF/NF

With sriracha mayo

Greek Salad GF/NF

With barrel aged feta

Roast Pumpkin GF/DFO/NFO

With garlic yoghurt and hazenut gramolata

Main

(All steaks cooked medium)

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

Angus Sirloin 300gm Marble Score 3+

Wagyu Rump Cap Marble Score 5+

Fish of the Day DF/NF/GF

3rd course

Shared Cheese Platter GFO

with quince paste lavosh and cracker and grape



SET MENUS

FOUR COURSE | \$180

To start

Focaccia and Olive Oil DF

Natural Oyster DF/GF/NF

With cucumber lemongrass and fermented chilli

Grilled Ocean King Prawn NF

With parsley & garlic butter, lemon

Entrée

Shared entrée

Meatball Pork and Beef NF

With sugo and parmesan

Sautéed Mushroom GF/V

With onion foam and puffed rice

Kingfish Crudo DF/NF/GF

With finger lime and sesame dressing

Main

(All steaks cooked medium)

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

Angus Sirloin 300gm Marble Score 3+

Wagyu Rump Cap Marble Score 5+

Fish of the Day DF/NF/GF

Shared Sides

Shoestring Fries DF/NF

With sriracha mayo

Greek Salad GF/NF

With barrel aged feta

Roast Pumpkin GF/DFO/NFO

With garlic yoghurt and

hazelnut gramolata

Dessert

To be served alternate drop

Lemon Meringue Tart GF

with lime sorbet

Valrhona Chocolate Fondant

or

Shared Cheese Board GFO

BH

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— *by Gambero* —

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www.blackhidecaxton.com.au