

FUNCTIONS 2025



BPH

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 | \$125pp

To start

Focaccia and Olive Oil NF/VG

Entrée

Shared entrée

Meatball Pork and Beef NF

With sugo and parmesan

Sautéed Mushroom GF/V

With onion purée

Kingfish Crudo DF/NF/GF

Pomegranate Ponzu dressing, avocado purée

Shared Sides

Shoestring Fries DF/NF

With sriracha mayo

Greek Salad GF/NF

With barrel aged feta

Roast Pumpkin GF/DFO/NF

With garlic yoghurt and
salsa verde

Main

(All steaks cooked medium)

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

Angus Sirloin 300gm Marble Score 3+

Angus Eye Fillet 200gm Marble Score 3+

Fish of the Day DF/NF/GF



SET MENUS

THREE COURSE | \$139pp

To start

Focaccia and Olive Oil NF/VG

Entrée

Shared entrée

Meatball Pork and Beef NF
With sugo and parmesan

Sautéed Mushroom GF/V
With onion purée

Kingfish Crudo DF/NF/GF
Pomegranate Ponzu dressing, avocado purée

Main

(All steaks cooked medium)

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

Angus Sirloin 300gm Marble Score 3+

Angus Eye Fillet 200gm Marble Score 3+

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/NF
With garlic yoghurt and salsa verde

Dessert

To be served alternate drop

Tropical Pavlova GF/NF/V
with lemon curd, passionfruit

Chocolate Fondant NF/V
with cream



SET MENUS

THREE COURSE WITH CHEESE | \$145

To start

Focaccia and Olive Oil NF/VG

Entrée

Shared entrée

Meatball Pork and Beef NF
With sugo and parmesan

Sautéed Mushroom GF/V
With onion purée

Kingfish Crudo DF/NF/GF
Pomegranate Ponzu dressing, avocado purée

Shared Sides

Shoestring Fries DF/NF
With sriracha mayo

Greek Salad GF/NF
With barrel aged feta

Roast Pumpkin GF/DFO/NF
With garlic yoghurt and
salsa verde

Main

(All steaks cooked medium)

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

Angus Sirloin 300gm Marble Score 3+

Angus Eye Fillet 200gm Marble Score 3+

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 NF/VG

Natural Oyster DF/GF/NF
Lemon and mignonette

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 purée

Kingfish Crudo DF/NF/GF
Pomegranate Ponzu dressing, avocado purée

Main

(All steaks cooked medium)

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

Angus Sirloin 300gm Marble Score 3+

Angus Eye Fillet 200gm Marble Score 3+

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/NF
With garlic yoghurt and
salsa verde

Dessert

To be served alternate drop

Tropical Pavlova GF/NF/V
with lemon curd, passionfruit

Chocolate Fondant NF/V
with cream

or

Shared Cheese Board GFO

BLACK HIDE STEAK & SEAFOOD CAXTON BEVERAGE PACKAGES

BASIC BEVERAGE PACKAGE

2 Hours - \$55.00 Per Person
3 Hours - \$65.00 Per Person
Additional Hour - \$20.00 Per Person

BOTTLED BEER

Peroni Nastro Azzurro, Italy
Asahi Super Dry, Japan
Asahi Zero, Japan
Great Northern Super Crisp 3.5%, Australia

SPARKLING

Frankie Sparkling, South Australia

WHITE

Frankie Sauvignon Blanc, South Australia

RED

Frankie Shiraz, South Australia

SELECTION OF SOFT DRINKS AND JUICE

SPIRITS

* Charged on consumption

PREMIUM BEVERAGE PACKAGE

2 Hours - \$65.00 Per Person
3 Hours - \$75.00 Per Person
Additional Hour - \$25 Per Person

BOTTLED BEER

Peroni Nastro Azzurro, Italy
Asahi Super Dry, Japan
Asahi Zero, Japan
Great Northern Super Crisp 3.5%, Australia

SPARKLING

Clover Hill Sparkling, Tasmania

WHITE

Choose 1 of the following white wines:

Crowded House Sauvignon Blanc,
Marlborough, New Zealand
Heirloom Chardonnay, Adelaide Hills,
Australia

RED

Choose 1 of the following red wines:

Tscharke "Shiraz Shiraz Shiraz", Barossa
Valley, Australia
Red Claw Pinot Noir, Mornington
Peninsula, Australia

SPIRITS

* Charged on consumption

Please be aware, if the guest is after a specific spirit that isn't classified as a basic spirit, please communicate this with us, as we will order extra bottles in specifically for the guest.

SELECTION OF SOFT DRINKS AND JUICE





SPECIAL OCCASION CAKES

Special occasion cakes - \$13 per person | minimum of 6 guests

Vanilla Sponge Cake

With seasonal berries

Chocolate Mud Cake

With ganache, buttercream & fondant

Hazelnut & Chocolate Sponge Cake

All orders placed offer a choice of candles or sparklers
Our special occasion cakes are made to order by our pastry chefs
All requests to be placed and paid for a minimum of 3 days prior
to your booking.



BH

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— *by Gambero* —

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www.blackhidecaxton.com.au