



DESSERT

Rhubarb GFO, V, NFO Cheesecake cream & almond crumble.	22
Chocolate Fondant NF, V Vanilla cream, raspberry sorbet.	22.5
Tropical Pavlova GF, NF, V Lemon curd, passionfruit, mango sorbet.	18
Black Hide Sundae GF, NF, V Caramel, chocolate & honey comb.	18
Ice Cream & Sorbet V, GF, NF	7/scoop
Cheese Platter, House-made Chutney, Crackers GFO Two cheese.	25
Three cheese.	34

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

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Our produce is delivered fresh and is subject to availability and change. Please be aware that our products either contain or are produced in kitchens which contain and/or use allergens. For allergen free options, please speak with your waitperson. 15% surcharge applies on public holidays. A 1% service fee will apply to all credit card transactions. Prices and availability subject to change.



TO START

	3 or 6
Freshly Shucked Oysters GF, DF, NF	19.5/39
Natural with lemon and mignonette.	
Oysters Kilpatrick GF, DF, NF	9 ^{ea}
Bacon, worcestershire and tomato.	
House-made Focaccia VG, DF, NF	6
With olive oil.	
Marinated Olives GF, VG, NF	14.5
With chilli, thyme, garlic.	
Beef Skewer (2) GF, DF, NF	14
With garlic and ginger glaze, sesame.	

ENTRÉE

	38.5
Kingfish Crudo GF, DF, NF	
Pomegranate ponzu dressing, avocado purée.	
Black Hide's Signature Meatballs NF	29.5
Pork and beef with sugo and parmesan.	
BBQ Beef Short Ribs DF, NF	39
Celeriac rémoulade.	
½ Shell Grilled Scallops (3) GF, DFO, NF	34.5
Café de Paris butter, pangrattato.	
Steak Tartare GFO, DFO, NF	39.5
Toasted bread, egg yolk, crostinis.	
Grilled Octopus GF, DF, NF	39
Harissa, yoghurt, herbs.	

MAINS

	68
Handmade Lobster Linguini	
Tomato, parsley, garlic.	
Grilled Mooloolaba King Prawns (4) GF, DF, NF	46
Salsa verde.	
Lobster Mornay NF	125
Grilled lobster with Mornay sauce & celeriac rémoulade.	
Fish Of The Day GF, DFO, NF	MP
Zucchini purée, sweetcorn salsa.	
Braised Wagyu Beef Cheek GF, NF	48
Mash potato.	
Handmade Rigatoni GFO, NF, VGO	39
Mushroom ragout, parmesan.	

SIDES

	14
Handcut Fries & Chipotle Aioli GF, DF, NF, V	
Grilled Corn GF, NF, VGO	19
With garlic & chilli butter, pecorino.	
Mashed Potatoes GF, V	19
Roast Pumpkin GF, NF, V	16
Garlic yoghurt, salsa verde	
Seasonal Mixed Leaf Salad GF, NF, VG	16
Tossed in balsamic vinaigrette.	
Grilled Zucchini GF, NF, VG	16
Chilli, sherry vinegar, oregano	
Greek Salad GF, NF, V	25
Barrel aged feta.	

STANBROKE BEEF

Our exclusive partnership with Stanbroke Beef brings you the finest export quality beef to Brisbane. Offering a unique marbling, tenderness and flavour. Grazed naturally for the majority of their lives before moving to carefully prepared rations of Australian wheat and barley.

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.

Eye Fillet 200gm	69
Rib Eye 350gm	98
Sirloin 350gm	74
500grm T-Bone	114
Tomahawk 1200gm	240

Tomahawk serves 1-3 people, 50 minute cooking time.

STANBROKE WAGYU MARBLE SCORE 5+

Offering a unique marbling, tenderness and flavour. Grazed naturally for the majority of their lives before moving to carefully prepared rations of Australian wheat and barley.

Eye Fillet 200gm	85
Rib Eye 300gm	115
Sirloin 300gm	104
Rump Cap 250gm	68

All steaks are served with your choice of sauce (all sauces are GF):

- red wine jus
 - peppercorn
 - béarnaise
- mushroom sauce
 - garlic and parsley butter
 - chimichurri

We would like to personally thank you for your support.

- John, Donny, Frank and the Gambaro team -

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