

DESSERT

Burnt Basque Cheesecake GF, V Berries, red wine	22
Chocolate Fondant v Vanilla custard, raspberries	22.5
Tropical Pavlova GF, V Coconut tapioca, mango	19
Black Hide Sundae GF, NF, V Caramel, chocolate & honey comb	18
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

Freshly Shucked Oysters GF, DF, NF Natural with lemon and mignonette	3 or 6 19.5/39	Tuna Tartare GF, DF, NF Sesame, seaweed, rice crisp	39
Oysters Kilpatrick GF, DF, NF Bacon, worcestershire & tomato	9 _{ea}	Authentic Italian Meatballs NF Pork and beef with sugo & parmesan	29.5
House-made Focaccia vg, DF, NF Olive oil	6	Black Hide Signature Beef Short Ribs DF, NF Coleslaw, lime	42
Marinated Olives GF, VG, NF Chilli, thyme, garlic	14.5	1/2 Shell Grilled Scallops (3) GF, DFO, NF Citrus butter, pangrattato	34.5
Beef Skewer (2) GF, DF, NF Teriyaki sauce, sesame	14	Steak Tartare GFO, DF, NF Egg yolk, crostinis	39.5
Baked Mussels (2) GF, NF	12	House Smoked Salmon GF, DF, NF Grilled radicchio, balsamic	35

ENTRÉES

MAINS

Mushroom & Gruyère

Handmade Lobster Linguine GFO, DF, NF Tomato, parsley, garlic	68	Handcut Fries GF, DF, NF, V Chipotle aioli	14
Grilled Mooloolaba King Prawns (4) GF, DF, NF Fresh mango salsa, coriander	46	Mushy Peas GF, DF, NF	16
Lobster Mornay NF Grilled lobster with Mornay sauce & coleslaw	125	Roast Pumpkin GF, v Garlic yoghurt, salsa verde	16
Fish Of The Day GF, DFO, NF Green peas, pickled carrot	MP	Mixed Leaf Salad GF, NF, VG Honey vinaigrette	16
Ricotta Ravioli v. NF Tomato sauce, parmesan	36	Grilled Zucchini GF, NF, VG Chilli, sherry vinegar, oregano	16
Pork Belly GF, DF, NF Celeriac purée, sweet & sour cabbage, red wine jus	59	Greek Salad GF, NF, V Barrel aged feta	25

SIDES

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+

STANBROKE WAGYU MARBLE SCORE 5+

Eye Fillet 200g	79	Eye Fillet 200g	89
Rib Eye 350g	99	Rib Eye 300g	124
Sirloin 350g	79	Sirloin 300g	109
T-Bone 500g	118	Rump Cap 250g	75
Tomahawk 1200g	249		

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

All steaks are served with your choice of sauce (all sauces are GF): red wine jus, mushroom sauce, peppercorn, béarnaise or chimichurri

Extra sauce 3.50

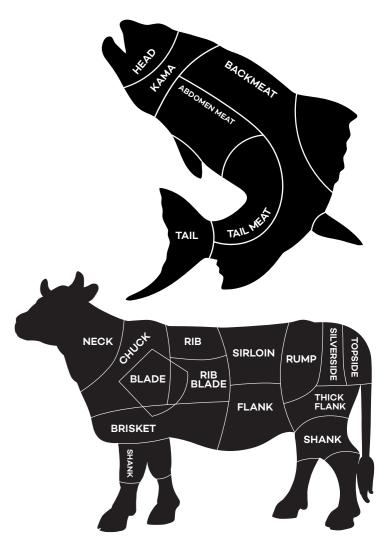
We would like to personally thank you for your support.

- John, Donny, Frank and the Gambaro team -

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BLACK HIDE STEAK & SEAFOOD