



DESSERT

Burnt Basque Cheesecake GF, V	22
Berries, red wine	
Chocolate Fondant v	22.5
Vanilla custard, raspberries	
Tropical Pavlova GF, V	19
Coconut tapioca, mango	
Black Hide Sundae GF, NF, V	18
Caramel, chocolate & honey comb	
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
Oysters Kilpatrick GF, DF, NF Bacon, worcestershire & tomato	9 ^{ea}
House-made Focaccia VG, DF, NF Olive oil	6
Marinated Olives GF, VG, NF Chilli, thyme, garlic	14.5
Beef Skewer (2) GF, DF, NF Teriyaki sauce, sesame	14
Baked Mussels (2) GF, NF Mushroom & Gruyère	12

ENTRÉES

Tuna Tartare GF, DF, NF Sesame, seaweed, rice crisp	39
Authentic Italian Meatballs NF Pork and beef with sugo & parmesan	29.5
Black Hide Signature Beef Short Ribs DF, NF Coleslaw, lime	42
½ Shell Grilled Scallops (3) GF, DFO, NF Citrus butter, pangrattato	34.5
Steak Tartare GFO, DF, NF Egg yolk, crostinis	39.5
House Smoked Salmon GF, DF, NF Grilled radicchio, balsamic	35

MAINS

Handmade Lobster Linguine GFO, DF, NF Tomato, parsley, garlic	68
Grilled Mooloolaba King Prawns (4) GF, DF, NF Fresh mango salsa, coriander	46
Lobster Mornay NF Grilled lobster with Mornay sauce & coleslaw	125
Fish Of The Day GF, DFO, NF Green peas, pickled carrot	MP
Ricotta Ravioli V, NF Tomato sauce, parmesan	36
Pork Belly GF, DF, NF Celeriac purée, sweet & sour cabbage, red wine jus	59

SIDES

Handcut Fries GF, DF, NF, V Chipotle aioli	14
Mushy Peas GF, DF, NF	16
Roast Pumpkin GF, V Garlic yoghurt, salsa verde	16
Mixed Leaf Salad GF, NF, VG Honey vinaigrette	16
Grilled Zucchini GF, NF, VG Chilli, sherry vinegar, oregano	16
Greek Salad GF, NF, V Barrel aged feta	25

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+

Eye Fillet 200g	79
Rib Eye 350g	99
Sirloin 350g	79
T-Bone 500g	118
Tomahawk 1200g	249

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

STANBROKE WAGYU MARBLE SCORE 5+

Eye Fillet 200g	89
Rib Eye 300g	124
Sirloin 300g	109
Rump Cap 250g	75

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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