

FUNCTIONS 2026



BBQ

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 | \$135pp

To start

Focaccia and Olive Oil DF, VG

Entrée

Shared entrée

Authentic Italian Meatballs NF
Pork and beef with sugo & parmesan

Tuna Tartare GF, DF, NF
Sesame, seaweed, rice crisp

Heirloom Tomatoes GF, V, NF
Stracciatella, strawberries, basil

Main

(All steaks cooked medium)

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

Angus Eye Fillet 200g MB 3+

Angus Sirloin 350g MB 3+

Fish of the Day GF, DFO, NF

Shared Sides

Shoestring Fries GF, DF, NF, V
Chipotle aioli

Mixed Leaf Salad GF, NF, VG
Honey vinaigrette

Roast Pumpkin GF, V
Garlic yoghurt, salsa verde



SET MENUS

THREE COURSE | \$155pp

To start

Focaccia and Olive Oil DF, VG

Entrée

Shared entrée

Authentic Italian Meatballs NF
Pork and beef with sugo & parmesan

Tuna Tartare GF, DF, NF
Sesame, seaweed, rice crisp

Heirloom Tomatoes GF, V, NF
Stracciatella, strawberries, basil

Main

(All steaks cooked medium)

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

Angus Eye Fillet 200g MB 3+

Angus Sirloin 350g MB 3+

Fish of the Day GF, DFO, NF

Shared Sides

Shoestring Fries GF, DF, NF, V
Chipotle aioli

Mixed Leaf Salad GF, NF, VG
Honey vinaigrette

Roast Pumpkin GF, V
Garlic yoghurt, salsa verde

Dessert

To be served alternate drop
Burnt Basque Cheesecake GF, V
Berries, red wine

Tropical Pavlova GF, V
Coconut tapioca, mango



SET MENUS

THREE COURSE WITH CHEESE | \$150pp

To start

Focaccia and Olive Oil NF, VG

Entrée

Shared entrée

Authentic Italian Meatballs NF
Pork and beef with sugo & parmesan

Tuna Tartare GF, DF, NF
Sesame, seaweed, rice crisp

Heirloom Tomatoes GF, V, NF
Stracciatella, strawberries, basil

Shared Sides

Shoestring Fries GF, DF, NF, V
Chipotle aioli

Mixed Leaf Salad GF, NF, VG
Honey vinaigrette

Roast Pumpkin GF, V
Garlic yoghurt, salsa verde

Main

(All steaks cooked medium)

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

Angus Eye Fillet 200g MB 3+

Angus Sirloin 350g MB 3+

Fish of the Day GF, DFO, NF

3rd course

Shared Cheese Platter GFO
Crackers



SET MENUS

TOMAHAWK THREE COURSE | \$165pp

To start

Focaccia and Olive Oil NF, VG

Entrée

Shared entrée

Authentic Italian Meatballs NF
Pork and beef with sugo & parmesan

Tuna Tartare GF, DF, NF
Sesame, seaweed, rice crisp

Heirloom Tomatoes GF, V, NF
Stracciatella, strawberries, basil

Shared Sides

Shoestring Fries GF, DF, NF, V
Chipotle aioli

Mixed Leaf Salad GF, NF, VG
Honey vinaigrette

Roast Pumpkin GF, V
Garlic yoghurt, salsa verde

Main

(All steaks cooked medium)

1 tomahawk to be served per 3 guests

Tomahawk 1200g MB 3+

3rd course

Burnt Basque Cheesecake GF, V
Berries, red wine

Tropical Pavlova GF, V
Coconut tapioca, mango



SET MENUS

FOUR COURSE | \$180pp

To start

Focaccia and Olive Oil NF, VG

Natural Oyster GF, DF, NF
lemon & mignonette

Grilled Ocean King Prawn GF, DF, NF
Fresh mango salsa, coriander

Entrée

Shared entrée

Authentic Italian Meatballs NF
Pork and beef with sugo & parmesan

Tuna Tartare GF, DF, NF
Sesame, seaweed, rice crisp

Heirloom Tomatoes GF, V, NF
Stracciatella, strawberries, basil

Main

(All steaks cooked medium)

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

Angus Eye Fillet 200g MB 3+

Angus Sirloin 350g MB 3+

Fish of the Day GF, DFO, NF

Shared Sides

Shoestring Fries GF, DF, NF, V
Chipotle aioli

Mixed Leaf Salad GF, NF, VG
Honey vinaigrette

Roast Pumpkin GF, V
Garlic yoghurt, salsa verde

Dessert

To be served alternate drop

Burnt Basque Cheesecake GF, V
Berries, red wine

Tropical Pavlova GF, V
Coconut tapioca, mango



SNACKS

PACKAGE ONE | \$60pp

1 piece per person (choice of 6 snacks)

PACKAGE TWO | \$75pp

1 piece per person (choice of 8 snacks)

COLD

Oysters, mignonette GF, DF, NF

Tuna Tartare, avocado purée, cracker GF, DF, NF

Steak Tartare, crostini, horseradish DF, NF

Watermelon Skewer, herb & goat cheese GF, V, NF

Smoked Salmon Rilette, flaxseed cracker NF, GF, DFO

Beetroot Tartare, horseradish GF, V, VG, NF

HOT

Chicken Skewer, teriyaki, sesame GF, DF, NF

Black Hide Signature Meatball, sugo, parmesan NF

Prosciutto Croquetas, garlic chive mayo NF

½ Shell Scallops, parsley & garlic butter, pangrattato GF, NF

Grilled Mooloolaba King Prawn, salsa verde GF, DF, NF

Grilled Octopus Skewer, chimichuri, macadamia cream GF, DF, NFO

Fried Polenta, caponata, basil GF, DFO, V, VGO, NF

Fish Goujon, tartare sauce DF, NF, GFO

Fried Mince Stuffed Olives DF, NF



SNACKS

SWEET

Mini Lemon Meringue Tarte GF, NF, V

Mini Seasonal Pavlova GF, NF, V

Mini Chocolate Tarte GF, NF, V

Chocolate Mousse Shot GF, NF, V

Coconut Pannacotta, seasonal fruits GFO, V, VG, NF

SUBSTANTIAL

\$20 PER ITEM

Seasonal Rigatoni GFO, DFO, VGO, NFO

Beef Short Ribs Slider, coleslaw GFO, DFO, NFO

Caviar Oyster GF, DF, NF

Pork Belly, apple purée & Cole slaw GFO, DFO, NFO

Fried Calamari, aioli GFO, DF, NF

Crispy Prawn Roll, sriracha mayo GFO, DFO, NF



BLACK HIDE STEAK & SEAFOOD CAXTON ST BEVERAGE PACKAGES

BASIC BEVERAGE PACKAGE

2 Hours - \$60.00 Per Person
3 Hours - \$70.00 Per Person
Additional Hour - \$25.00 Per Person

BOTTLED BEER

Peroni Nastro Azzurro, Italy
James Boags Light, Australia
Great Northern Zero, Australia

SPARKLING

Frankie's Sparkling, Australia

WHITE

Frankie's Sauvignon Blanc, Australia

RED

Frankie's Shiraz, Australia

SELECTION OF SOFT DRINKS AND JUICE

SPIRITS

* Charged on consumption

PREMIUM BEVERAGE PACKAGE

2 Hours - \$75.00 Per Person
3 Hours - \$85.00 Per Person
Additional Hour - \$30 Per Person

BOTTLED BEER

Peroni Nastro Azzurro, Italy
James Boags Light, Australia
Great Northern Zero, Australia

SPARKLING

Clover Hill Sparkling, Tasmania

WHITE

Choose 1 of the following white wines:

Crowded House Sauvignon Blanc, Marlborough, New Zealand
Vasse Felix Filius Chardonnay, Margaret River, Australia

RED

Choose 1 of the following red wines:

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

SELECTION OF SOFT DRINKS AND JUICE

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.



BH

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— *by Gambero* —

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www.blackhidecaxton.com.au