

# Black Hide

by *Gambaro*

AT TREASURY BRISBANE

## ENTREE

### Caviar

With crème fraîche, chives and toast

### Tsar Nicoulai Caviar      Beluga Caviar

10g 125

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30g 325

30g 600

### Freshly Shucked Oysters (6) GF, DF

red wine, eschalot vinegar

28.5

### Oysters Kilpatrick (6) GF, DF

bacon, worcestershire, tomato

32.5

### BBQ Beef Short Ribs GF, DF

cabbage salad, lime

32.5

### Italian Meatballs (4)

basil and sugo

19.5

### Sand Crab Arancini (4) DF

roast tomato, soft herbs

21.5

### Calamari DF

radicchio, zucchini, balsamic

22.5

### Hervey Bay Scallops (5)

fennel butter

35

### Salt Baked Beetroot v, VGO, GF

chèvre, fennel

19.5

## MAINS

### WAGYU MARBLE SCORE 5+

Eye Fillet 200gm

69.9

Rib Eye 300gm

75.9

Sirloin 300gm

75.9

Rump Cap 250gm

52.5

### ANGUS MARBLE SCORE 3+

Eye Fillet 250gm

59.9

Rib Eye 350gm

62.9

Sirloin 350gm

62.9

OP Rib on Bone 500gm

71.9

Tomahawk 1200gm

Serves 1-3, 50 minute cooking time

159

### DRY AGED

Angus Rib Eye +28 days (Marble 3+) 300g

87.5

Flinders Grass Fed Rib Eye +28 days (Marble 2+) 300g

87.5

(All Steaks served with Wagyu Fat Roasted Potatoes, Rosemary and Garlic. Your choice of Red Wine Jus, Peppercorn, Béarnaise or Mushroom Sauce GF.)

### Gambaro's Daily Fish

42.5

### Smoked Ricotta Agnolotti del plin v

zucchini, summer squash, mint

32.5

### Moreton Bay Bugs GF

grilled broccolini, lemon caper butter

59.5

### Live Lobster GF

lemon butter

POA

## SIDES

Hand Cut Chips w/ aioli v, DF

9.5

Roast Broccoli w/ almond tarator v, GF

9.5

Mixed Leaf Salad v, GF

9.5

Roast Pumpkin w/ garlic yoghurt v, GF

9.5

Cucumber salad w/ buttermilk, sumac v, GF

9.5

Beer Battered Onion Rings v

smoked salt, bbq sauce

9.5

Grilled Zucchini v, GF

garlic, chilli, oregano, sherry vinegar

9.5

## EXTRAS

Roast Split Prawns GF, DF

With garlic, lemon, parsley

29.9

Bone Marrow DF

With parsley, eschalot, capers and toasted sourdough

12.9

## DESSERT

Burnt Basque Cheesecake v,

seasonal fruits

15.9

Grilled Pineapple v, VGO

coconut, rum, kaffir lime

15.9

Flourless Chocolate Cake v, GF

crème fraîche, berries

15.9

Cheese Board w muscatels, rocket salad

(Ask your waiter about our daily cheeses)

Choice of 2 cheeses | 3 cheeses

22.5 | 28.5

## STANBROKE BEEF

Our exclusive partnership with Stanbroke Beef brings you the finest export quality beef to Brisbane.

### 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.

### STANBROKE WAGYU MARBLE SCORE 5+

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

Vegan and Vegetarian menu available on request.

**We would like to personally thank you for your support.**

**- John, Donny, Frank and the Gambaro team.**

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

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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 service fee will apply to all credit card transactions.