

Black Hide

by *Gambaro*

AT TREASURY BRISBANE

ENTREE

Caviar

With crème fraîche, chives and toast

Oscietra Caviar

10g 125

30g 325

Beluga Caviar

30g 600

Freshly Shucked Oysters (6) GF, DF

red wine, eschalot vinegar

29.5

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

Arancini (3) v

cauliflower, truffle, pecorino

19.5

Calamari DF

green chili mayonnaise, cumin, curry leaves

22.5

Grilled Hervey Bay Scallops (5)

fennel butter

35.5

Grilled Haloumi v, GF

radicchio, balsamic, roasted grapes

19.5

SIDES

Hand Cut Chips w/ aioli v, DF

9.5

Mushy Peas GF

9.5

Mixed Leaf Salad VG, GF, DF

9.5

Roast Pumpkin w/ garlic yoghurt v, GF

9.5

Creamed Corn v, GF

9.5

Beer Battered Onion Rings v

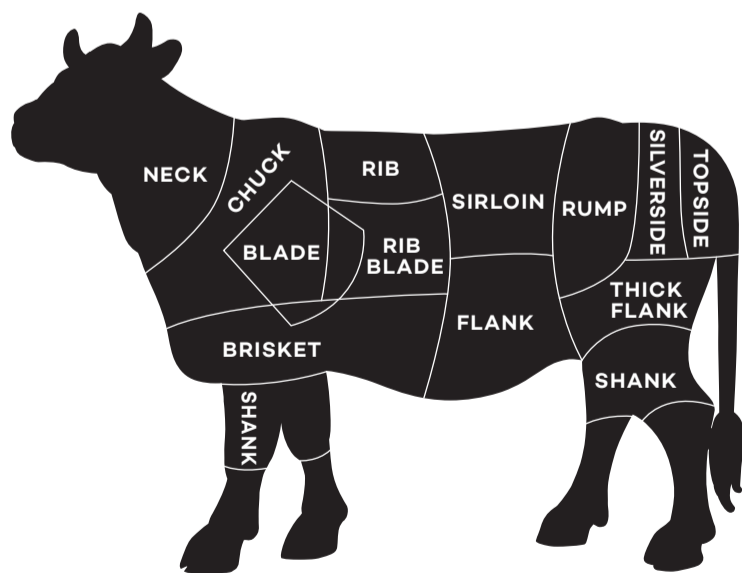
smoked salt, bbq sauce

9.5

Grilled Zucchini VG, DF

garlic, chilli, oregano, sherry vinegar

9.5



Vegan and Vegetarian menu available on request.

We would like to personally thank you for your support.

- John, Donny, Frank and the Gambaro team.

MAINS

WAGYU MARBLE SCORE 9+

Eye Fillet 200gm

125

Sirloin 200gm

125

WAGYU MARBLE SCORE 5+

Eye Fillet 200gm

69.9

Rib Eye 300gm

75.9

Sirloin 300gm

75.9

Rump Cap 250gm

52.9

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

45.5

Confit Duck Maryland GF

braised lentil, port-roasted eschalots

42.5

Pumpkin Ravioli v

brown butter, sage, amaretti crumb

32.5

Moreton Bay Bugs GF

grilled broccolini, lemon caper butter

59.5

Live Lobster GF

lemon butter

POA

EXTRAS

Roast Split Prawns GF, DF

With garlic, lemon, parsley

29.9

Bone Marrow DF

With parsley, eschalot, capers and toasted sourdough

12.9

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.

STANBROKE WAGYU MARBLE SCORE 9+

The ultimate, most unique and rarest (less than 1% of Wagyu). Exceptional marbling delivers a powerfully rich flavour and an unrivaled tenderness.

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

BLACKHIDESTEAKHOUSE.COM.AU | @BLACKHIDESTEAKHOUSEBNE

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.