

# Black Hide

by *Gambaro*

AT TREASURY BRISBANE

## SEAFOOD TO START

### Caviar

with crème fraîche, chives and toast

### Oscietra Caviar

10g 100  
30g 275

### Beluga Caviar

30g 495

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

red wine, eschalot vinegar

31

### Oysters Kilpatrick (6) GF, DF

bacon, worcestershire, tomato

33

### Hiramasa Yellowtail Kingfish GF

fermented chilli, sesame & crème fraiche

29

## ENTREE

### Angus MB3+ Eye fillet Carpaccio GF

anchovy custard, Shimeji & pecorino

29

### Grilled Scallops GF

orange and saffron butter, toasted pistachio

31

### Smoked Heirloom Carrots V, GF, DF

tarator, pomegranate, almond

24

### Flash Fried School Prawns DF

pepperberry ketchup & lemon

24

### Italian Meatballs

basil & sugo

22

### BBQ Beef Short Ribs DF

cabbage salad, lime

34

## SIDES

### Heirloom tomato Salad V, GF

fennel, labneh & oregano

16

### Charred Brassicas GF, DF

anchovy dressing & saltbush

12

### Spiced Eggplant V, GF

garlic yoghurt & coriander

12

### Hand Cut Chips V

10

### Beer Battered Onion Rings V

smoked salt, BBQ sauce

10

### Baby Gem Lettuce V, GF, DF

white balsamic, soft herbs & chicory

12

### Grilled Zucchini V, GF, DF

garlic, chilli, oregano, sherry vinegar

12

## MAINS

### ANGUS MARBLE SCORE 3+

Eye Fillet 180gm

49

Eye Fillet 250gm

60

Rib Eye 350gm

63

Sirloin 350gm

63

OP Rib on Bone 500gm

72

Tomahawk 1200gm

Serves 1-3, 50 minute cooking time

159

### WAGYU MARBLE SCORE 5+

Eye Fillet 200gm

70

Rib Eye 300gm

76

Sirloin 300gm

76

Rump Cap 250gm

59

### WAGYU MARBLE SCORE 9+

Eye Fillet 200gm

125

Sirloin 200gm

125

### DRY AGED

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

88

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

88

*(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

49

### Saffron Risotto V, GF

broadbeans, peas, leek

36

### Free Range Pork Belly DF

gai-lan & house made oyster sauce

46

### Spanner Crab & Sweetcorn Tortellini

shellfish bisque, fennel

45

### Moreton Bay Bugs GF

grilled broccolini, lemon caper butter

69

### Live Lobster GF

lemon butter

POA

## EXTRAS

### Roast Split Prawns GF, DF

with garlic, lemon, parsley

36

### Bone Marrow (2pce) DF

with parsley, eschalot, capers and toasted sourdough

25

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 | Vegan and Vegetarian menu available on request.

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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.