

TO START

Caviar	
KAVIARI OSCIETRA PRESTIGE 20gm with crème fraîche, chives and croutons.	220
Freshly Shucked Oysters GF, DF, NF Natural with lemon and rice vinegar mignonette Cucumber, lemongrass and pickled chilli.	7 ea 8 ea
Oysters Kilpatrick GF, DF, NF Bacon, Worcestershire and tomato.	8 ea

ENTREES

Tuna Tartare DF, NF Served with avocado & tapioca nori cracker.	29.5
Scallops (5) NF With bacon jam & cauliflower puree.	35
Fried Squid NF, DF With fennel, orange salad and Sriracha mayo.	26
Burrata V, GFO With Caponata, pesto & toasted bread.	30
Black Hide's Signature Meatballs NF Premium beef, pork, basil, sugo and pecorino.	29
Braised Short Ribs GF, NF With thai salad.	39
Chilli Cured Kingfish GF, NF With finger lime and sesame dressing, avocado puree, pickle jalapeño and onion.	26
Chicken Liver Parfait GFO, NF Pickled blackberry, black garlic puree and apple chutney.	36
BBQ Vegetables GF, VG Vine tomatoes, broccolini, zucchini, red onion, hummus and salsa verde.	26

SIDES

Mixed Leaf Salad VG, GF, NF Seeded mustard dressing.	14
Roast Pumpkin GF, V With garlic yoghurt, hazelnut and jalapeño gremolata.	16
Brussel Sprouts GFO, NF With speak, blue cheese dressing and grated cheddar.	16
Grilled Corn GF, NF With garlic chilli butter and grated pecorino.	16
Beetroot and Orange Salad GF, NF, V With whipped goat cheese.	16
Mashed Potato GF, NF, V Butter and cream.	14
Hand Cut Chips V, NF, DF House seasoning and aioli.	14
Beer Battered Onion Rings V, NF Smoked salt and BBQ sauce.	14
Mac & Cheese NF	16

We would like to personally thank you for your support.

- John, Donny, Frank and the Gambaro team -

MAINS

Daily Market fish GF, DF, NF Orange beurre blanc and salsa verde.	49
Pumpkin Ravioli NF, V Mornay sauce, grated pecorino.	36
Braised Beef Cheek NF Served with mashed potato and carrots.	45
Spinach and Mushroom Tagliatelle VG, V Cashew feta.	36
Grilled Spatchcock NF Served with coleslaw, harissa butter and Julienne crispy potato.	59
Moreton Bay Bugs GF, NF Grilled broccolini and lemon caper butter.	82
Live Lobster GF, NF Seaweed butter, chives and chilli flakes.	POA

STANBROKE BEEF

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

Stanbroke Angus Marble Score 3+

Eye Fillet 200gm	60
Rib Eye 350gm	72
Sirloin 350gm	69
500gm T-Bone	78
Tomahawk 1200gm	220

Tomahawk serves 1-3 people, 50 minute cooking time

Stanbroke Wagyu Marble Score 5+

Eye Fillet 200gm	85
Rib Eye 300gm	95
Sirloin 300gm	89
Rump Cap 250gm	69

WAGYU MARBLE SCORE 9+

Eye Fillet 200gm	145
Sirloin 200gm	145

DRY AGED

Angus Rib Eye +28 days (Marble 3+) 300g	99
Flinders Grass Fed Rib Eye +28 days (Marble 2+) 300g	99

Your choice of red wine jus, peppercorn, béarnaise, mushroom sauce, Café de Paris Butter.

ADD ON

Grilled Ocean King Prawn GF, NF, DF Garlic butter and parsley.	9ea
Bone Marrow on Toast (2pcs) NF, DF Onion jam, parsley, eschallot, capers and toasted sourdough.	28

