

## TO START

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

## ENTREES

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

## SIDES

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

We would like to personally thank you for your support.

- John, Donny, Frank and the Gambaro team -

## MAINS

<b>Daily Market fish</b> GF, DF, NF	49
Piperade, sweet vine tomatoes, kalamata olives & salsa verde.	
<b>Pumpkin Ravioli</b> NF, V	36
Burnt sage butter sauce, grated pecorino.	
<b>Braised Beef Cheek</b> NF	45
Served with mashed potato and carrots.	
<b>Spinach and Mushroom Tagliatelle</b> VG, V	36
Cashew feta.	
<b>Grilled Spatchcock</b> NF	59
Served with coleslaw, harissa butter and Julienne crispy potato.	
<b>Moreton Bay Bugs</b> GF, NF	82
Grilled broccolini and lemon caper butter.	
<b>Live Lobster</b> GF, NF	POA
Seaweed butter, chives and chilli flakes.	

### 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

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

