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STEAK & SEAFOOD

— *by Gambero* —

OYSTER & CAVIAR

Freshly Shucked Oysters <small>GF,DF,NF</small> Natural with lemon and mignonette.	3 / 6 18 / 36	Kaviari Oscietra Caviar 20gm <small>GF,O</small> With condiments	190
Caviar Oyster <small>GF,DF,NF</small> Cucumber mignonette, Oscietra Caviar	10.5ea	Kaviari Caviar Bump & Champagne <small>GF,DF</small> Served with a shot of Taittinger Champagne	68
Oysters Kilpatrick <small>GF,DF,NF</small> Bacon, Worcestershire and tomato	9 ea	Kaviari Caviar Bump & Vodka <small>GF,DF</small> Served with a shot of Belvedere Vodka	45

SNACKS

House-made Focaccia <small>DF</small> With Byron Bay olive oil	6	Miso Glaze Beef Skewer <small>NF,GF,DF</small>	16
Marinated Olives <small>GF,DF,NF</small> With chilli, thyme & garlic	12	Selection of Cured Meats <small>GF,O</small> Marinated olives & focaccia	25

ENTRÉE

Tuna Tataki <small>NF,GF,DF</small> Wakame, Shiitake mushrooms	36
King Fish Crudo <small>NF,GF,DF</small> Finger lime & sesame dressing, avocado puree, pickled jalapenos	29
Black Hide's Signature Meatballs <small>NF</small> Pork and beef with sugo & parmesan	29
BBQ Beef Short Ribs <small>NF</small> Celeriac remoulade, lime	39
Grilled Scallops (4) <small>NF,GF,O</small> Garlic, parsley butter, pangrattato	36
Steak Tartare <small>NF,GF,DFO</small> Parmesan, egg yolk and pickled cucumber	35
White Anchovies & Capsicum <small>NF,DF,GF</small> Served with focaccia	22.5
Prawn Cocktail <small>NF,GF</small> Baby cos, Marie Rose sauce	42

MAINS

Live Lobster Grilled/poached lemon herb and garlic butter	35/100g
Lobster Mornay <small>NF</small> Grilled with Bearnaise sauce and cheese	120
Chargrilled Squid <small>DF,GF,NF</small> Tomato, Escabeche and zucchini	42
Grilled Moreton Bay Bugs <small>GF,NF</small> Asparagus, lemon & caper butter	85
Chargrilled Spatchcock <small>NF,GF</small> Olives, & semi dried tomato herbs	59
Lobster Linguini <small>NF</small> Tomato, parsley, lemon zest	68
Casarecce <small>v,VG</small> Warrigal green, zucchini, tomato, basil	36
Grilled U10 Mooloolaba Prawns (4) <small>NF</small> Parsley & garlic butter, lemon	52
Fish of the Day <small>GF,DF,NF</small> Piperade, salsa verde	(MP)

BUTCHER'S CUTS

Our exclusive partnership with Stanbroke Beef brings you the finest export quality beef to Brisbane. Our steaks are served with your choice of Red Wine Jus, Mushroom/Pepper sauce, Bearnaise, Chimichurri or Garlic & Parsley butter.

ANGUS MARBLE SCORE 3+

You will be pleasantly surprised to taste an Angus marbled score of 3+ in Brisbane. Stanbroke Angus beef comes from verified Angus cattle for consistent marbling and flavour.

Eye Fillet 200gm	65
Rib Eye 350gm	78
Sirloin 350gm	74
500gm T-Bone	94
Tomahawk 1200gm	240

Tomahawk serves 1-3 people, 50 minute cooking time.

DRY AGED

Dry aged Grain Fed Angus Rib Eye 300gm	110
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WAGYU MARBLE SCORE 5+

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

Eye Fillet 200gm	85
Rib Eye 300gm	98
Sirloin 300gm	95
Rump Cap 250gm	75

WAGYU MARBLE 9+

Eye Fillet 200gm	155
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Pure Wagyu is the pinnacle of quality, combining exceptional Wagyu cattle, pristine pastures and a careful feeding program. Experience exquisite beef with a velvety texture, ultimate marbling, and magnificent flavour.

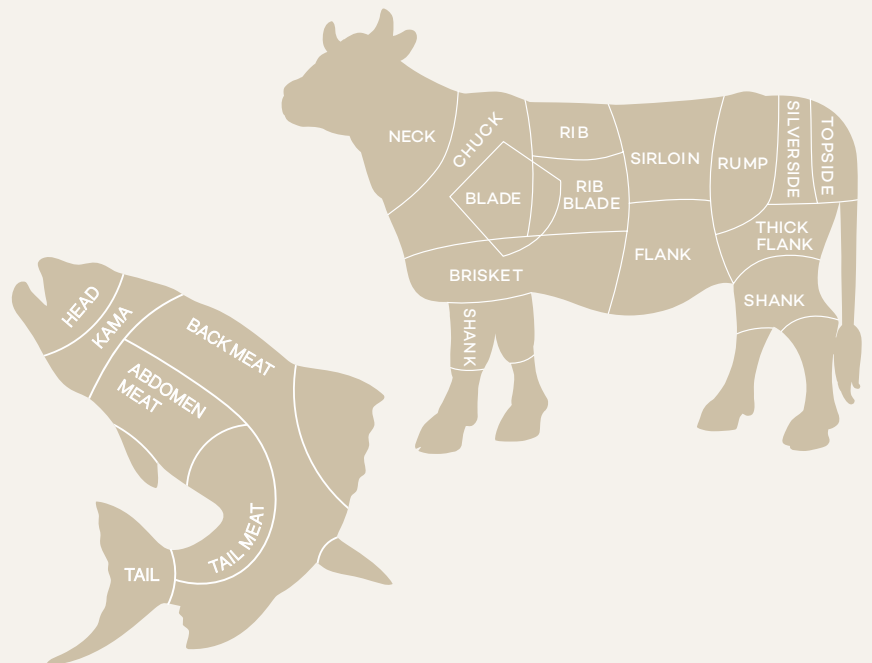
SEAFOOD PLATTER (COLD)

U10 Prawns, Moreton Bay Bug, Natural Pacific Oysters, Tuna Tartare, Mignonette & Cocktail Sauce

For one 90

SIDES

Shoestring Chips & Chipotle Aioli <small>NF, DF</small>	14
Grilled Corn <small>NF, GF</small> Garlic & chili butter, pecorino	16
Mashed Potatoes	14
Roast Pumpkin <small>GF, DFO, NFO</small> Garlic yoghurt, pepitas	16
Grilled Zucchini <small>GF, NF, V, VG</small> Chilli, sherry vinegar, oregano	16
Greek Salad <small>GF, NF</small> Barrel aged feta, capers	25
Butter Lettuce <small>GF, NF, DF</small> Tomato & avocado	18



We would like to personally thank you for your support.

- John, Donny, Frank and the Gambaro team -

blackhidequeenswharf.com.au [blackhidequeenswharf](https://www.instagram.com/blackhidequeenswharf)

V: Vegetarian | VG: Vegan | VGO: Vegan Option | VO: Vegetarian Option | GF: Gluten Free | GFO: Gluten Free Option | DF: Dairy Free | DFO: Dairy Free Option | NF: Nut Free | NFO: Nut Free Option

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 and 10% on Sundays. A service fee will apply to all credit card transactions.

DESSERT MENU

Lemon Meringue Tart ^{GF}	18
Chocolate Fondant with Vanilla Cream	20
Tropical Kattafi	18
Coconut Tapioca, Avocado & Ginger Sorbet ^{V, VG, GF, DF}	20
Black Hide Sundae, Caramel, Chocolate & Honey Comb ^{GF, NF}	18
Cheese Platter, House-made Chutney, Crackers ^{GFO}	
Two cheese	25
Three cheese	34

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