

BLACK HIDE

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STEAK & SEAFOOD

FUNCTIONS 2024





## SET MENUS

TWO COURSE | \$110pp

### To start

**Focaccia and Olive Oil** DF

### Entrée

Shared entrée

**Meatball Pork and Beef** NF  
With sugo and parmesan

**Sautéed Mushroom** GF/V  
With onion foam and puffed rice

**Kingfish Crudo** DF/NF/GF  
With finger lime and sesame dressing

### Shared Sides

**Shoestring Fries** DF/NF  
With sriracha mayo

**Greek Salad** GF/NF  
With barrel aged feta

**Roast Pumpkin** GF/DFO/NFO  
With garlic yoghurt and hazenut gramolata

### Main

*(All steaks cooked medium)*

Please choose one of the following or two to be served alternate drop

**Angus Sirloin 300gm Marble Score 3+**

**Wagyu Rump Cap Marble Score 5+**

**Fish of the Day** DF/NF/GF



## SET MENUS

THREE COURSE | \$125pp

### To start

**Focaccia and Olive Oil** DF

### Entrée

Shared entrée

**Meatball Pork and Beef** NF  
With sugo and parmesan

**Sautéed Mushroom** GF/V  
With onion foam and puffed rice

**Kingfish Crudo** DF/NF/GF  
With finger lime and sesame dressing

### Main

*(All steaks cooked medium)*

Please choose one of the following or two to be served alternate drop

**Angus Sirloin 300gm Marble Score 3+**

**Wagyu Rump Cap Marble Score 5+**

**Fish of the Day** DF/NF/GF

### Shared Sides

**Shoestring Fries** DF/NF  
With sriracha mayo

**Greek Salad** GF/NF  
With barrel aged feta

**Roast Pumpkin** GF/DFO/NFO  
With garlic yoghurt and hazelnut granolata

### Dessert

To be served alternate drop

**Lemon Meringue Tart** GF  
with lime sorbet

**Valrhona Chocolate Fondant**



## SET MENUS

THREE COURSE WITH CHEESE | \$135

### To start

**Focaccia and Olive Oil** DF

### Entrée

Shared entrée

**Meatball Pork and Beef** NF  
With sugo and parmesan

**Sautéed Mushroom** GF/V  
With onion foam and puffed rice

**Kingfish Crudo** DF/NF/GF  
With finger lime and sesame dressing

### Shared Sides

**Shoestring Fries** DF/NF  
With sriracha mayo

**Greek Salad** GF/NF  
With barrel aged feta

**Roast Pumpkin** GF/DFO/NFO  
With garlic yoghurt and hazelnut granolata

### Main

*(All steaks cooked medium)*

Please choose one of the following or two to be served alternate drop

**Angus Sirloin 300gm Marble Score 3+**

**Wagyu Rump Cap Marble Score 5+**

**Fish of the Day** DF/NF/GF

### 3rd course

**Shared Cheese Platter Cheese Board** GFO  
with quince paste lavosh and cracker and grape



## SET MENUS

FOUR COURSE | \$180

### To start

**Focaccia and Olive Oil** DF

**Natural Oyster** DF/GF/NF

With cucumber lemongrass and fermented chilli

**Grilled Ocean King Prawn** NF

With parsley & garlic butter, lemon

### Entrée

Shared entrée

**Meatball Pork and Beef** NF

With sugo and parmesan

**Sautéed Mushroom** GF/V

With onion foam and puffed rice

**Kingfish Crudo** DF/NF/GF

With finger lime and sesame dressing

### Main

*(All steaks cooked medium)*

Please choose one of the following or two to be served alternate drop

**Angus Sirloin 300gm Marble Score 3+**

**Wagyu Rump Cap Marble Score 5+**

**Fish of the Day** DF/NF/GF

### Shared Sides

**Shoestring Fries** DF/NF

With sriracha mayo

**Greek Salad** GF/NF

With barrel aged feta

**Roast Pumpkin** GF/DFO/NFO

With garlic yoghurt and hazenut gramolata

### Dessert

To be served alternate drop

**Lemon Meringue Tart** GF

with lime sorbet

**Valrhona Chocolate Fondant**

or

**Shared Cheese Board** GFO

## QUEEN'S WHARF CANAPÉ MENU

**PACKAGE ONE** | \$60pp  
1 piece per person (choice of 6 canapés)

### COLD

**Natural Oysters** GF/NF/DF  
With classic Mignonette

**Caviar Oysters**  
With a lemon grass & cucumber mignonette GF/NF/DF

**Kingfish Crudo** GF/NF/DF  
With Kaffir lime dressing

**Prawn Tostada** DF/NF  
With lime crème fraîche, avocado, dill

**Truffled Steak Tartare** GF/NF/DFO  
With parmesan cheese, crisp

**Green Goddess Chicken** GF  
With toasted pinenuts

**Whipped Persian Feta** GF/NFO/V  
With pickled beetroot, walnut crumb

**Tomato Bruschetta** GFO/NF/VG  
With balsamic and fried basil

**Mushroom Tartlet** GF/NF/V  
With whipped Persian feta

**Roast Pumpkin** GF/NF/DF/VG  
With coconut labneh, pomegranate

### SWEET STUFF

**Lemon Meringue Tartlet** GF/NF

**Mini Pavlova** GF/DF/NF  
With seasonal berries

**Chocolate Cremeux**  
With cherry's

**Coconut Pannacotta** GF/DF/NF/VG  
With pineapple salsa

Please contact staff for more information.  
Phone (07) 3505 7422 | Level 4, The Star Brisbane  
33 William Street, Brisbane City, QLD, 4000

**PACKAGE TWO** | \$75pp  
1 piece per person (choice of 8 canapés)

### HOT

**Miso Glazed Beef Skewers** GF/NF/DF  
With coriander

**Black Hide Signature Meatball** NF  
In sugo with parmesan and crispy basil

**Crispy Jamon Croquettes** NF  
Served with truffle aioli

**Seared Market Fish** DF/NF  
With Wakami, wasabi aioli

**Seared Half Shell Scallops** NF  
With parsley garlic butter pangratto

**Crispy pickled Cauliflower** GF/DF/NF/VG  
With pumpkin hummus, romesco

**Mediterranean Vegetable Tartlet** GF/NF/DF/V/VGO  
With pumpkin hummus candied olive

**Chickpea Panisse** GF/NF/DF/VG  
With roasted eggplant hummus & candied olive

**Chargrilled Freemantle Octopus** GF/NF  
Marinated in lemon and herb, chorizo crumb

**Chargrilled Tamarind Chicken** GF/DF/NF  
With sweet potato puree crispy Thai basil

### SUBSTANTIAL

\$15pp, per item

**Brisket slider** NF  
With slaw and chimichurri

**Bang Bang Prawn roll** GF/DF

**Pork Ragu Gnocchi** NF/DFO/VO

**Crispy Pork Belly** GF/DF/NF  
With Asian slaw

**Creamy Polenta** GF/DFO  
With pan seared mushrooms, crumbled cheddar

**Beef Short Rib**  
With buttered mash, jus

**Crispy Fried Buttermilk Chicken** GF/DFO  
Tossed in honey sriracha, fennel

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— *by Gambero* —

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[www.blackhidequeenswharf.com.au](http://www.blackhidequeenswharf.com.au)