

BLACK HIDE

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STEAK & SEAFOOD

FUNCTIONS 2025





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+

Angus Rib Eye 350gm Marble Score 3+

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+

Angus Rib Eye 350gm Marble Score 3+

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 | \$145

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 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+

Angus Rib Eye 350gm Marble Score 3+

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+

Angus Rib Eye 350gm Marble Score 3+

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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STEAK & SEAFOOD

— *by Gambero* —

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www.blackhidequeenswharf.com.au