

BLACK HIDE

B L A C K H I D E

— STEAK & SEAFOOD —

FUNCTIONS 2025





SET MENUS

TWO COURSE | \$125pp

* menus subject to seasonal change

To start

Focaccia and Olive Oil DF/VG

Entrée

Shared entrée

Signature Pork and Beef Meatball NF
Sugo and parmesan

Sautéed Mushroom GF/V
With onion purée

Kingfish Crudo GF/DF/NF
Pomegranate Ponzu dressing, avocado purée

Shared Sides

Chips GF/NF/DF
With chipotle aioli

Greek Salad GF/NF
With barrel aged feta

Roast Pumpkin GF/DFO/NF
With garlic yoghurt, salsa verde

Main

All steaks cooked medium

Please choose one or
two to be served alternate drop

Angus Sirloin 300gm Marble Score 3+

Angus Eye Fillet 200gm Marble Score 3+

Fish of the Day DF/NF/GF



SET MENUS

THREE COURSE | \$139pp

* menus subject to seasonal change

To start

Focaccia and Olive Oil DF/VG

Entrée

Shared entrée

Signature Pork and Beef Meatball NF
Sugo and parmesan

Sautéed Mushroom GF/V
With onion purée

Kingfish Crudo GF/DF/NF
Pomegranate Ponzu dressing, avocado purée

Shared Sides

Chips GF, NF, DF
With chipotle aioli

Greek Salad GF/NF
With barrel aged feta

Roast Pumpkin GF/DFO/NF
With garlic yoghurt, salsa verde

Main *All steaks cooked medium*

Please choose one or
two to be served alternate drop

Angus Sirloin 300gm Marble Score 3+

Angus Eye Fillet 200gm Marble Score 3+

Fish of the Day DF/NF/GF

Dessert

To be served alternate drop

Chocolate Fondant NF/V
with raspberry sorbet

Tropical Pavlova GF/NF/V
Lemon curd, passionfruit



SET MENUS

THREE COURSE WITH CHEESE | \$145pp

* menus subject to seasonal change

To start

Focaccia and Olive Oil DF/VG

Entrée

Shared entrée

Signature Pork and Beef Meatball NF
Sugo and parmesan

Sautéed Mushroom GF/V
With onion purée

Kingfish Crudo GF/DF/NF
Pomegranate Ponzu dressing, avocado purée

Shared Sides

Chips GF/NF/DF
With chipotle aioli

Greek Salad GF/NF
With barrel aged feta

Roast Pumpkin GF/DFO/NF
With garlic yoghurt, salsa verde

Main *All steaks cooked medium*

Please choose one or
two to be served alternate drop

Angus Sirloin 300gm Marble Score 3+

Angus Eye Fillet 200gm Marble Score 3+

Fish of the Day DF/NF/GF

3rd course

Shared Cheese Platter GFO
with quince paste, lavosh and
cracker and grape



SET MENUS

FOUR COURSE | \$180pp

To start

Focaccia and Olive Oil DF/VG

Natural Oyster DF/GF/NF

With lemon and mignonette

Grilled Ocean King Prawn NF

With parsley & garlic butter, lemon

Entrée

Shared entrée

Signature Pork and Beef Meatball NF

Sugo and parmesan

Sautéed Mushroom GF/V

With onion purée

Kingfish Crudo GF/DF/NF

Pomegranate Ponzu dressing, avocado purée

Main

All steaks cooked medium

Please choose one or
two to be served alternate drop

Angus Sirloin 300gm Marble Score 3+

Angus Eye Fillet 200gm Marble Score 3+

Fish of the Day DF/NF/GF

* menus subject to seasonal change

Shared Sides

Chips GF/NF/DF

With chipotle aioli

Greek Salad GF/NF

With barrel aged feta

Roast Pumpkin GF/DFO/NF

With garlic yoghurt, salsa verde

Dessert

To be served alternate drop

Chocolate Fondant NF/V

with raspberry sorbet

Tropical Pavlova GF/NF/V

Lemon curd, passionfruit

or

Shared Cheese Platter GFO

with quince paste, lavosh and
cracker and grape

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 lemongrass & cucumber mignonette GF/NF/DF

Kingfish Crudo GF/NF/DF
Pomegranate Ponzu dressing, avocado purée

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

Steak Tartare GFO/NF/DF
Egg yolk, croutons

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/DFO/NF
With garlic yoghurt, salsa verde

Sweet Stuff

Lemon Meringue Tartlet GF/NF

Mini Pavlova GF/DF/NF
With seasonal berries

Chocolate Cremeux
With cherries

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

Beef Skewers (2) NF/DF
With celeriac rémoulade

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/GF
With parsley garlic butter pangratto

Crispy Pickled Cauliflower GF/DF/NF/VG
With hummus, romesco

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

Grilled Octopus GF/NF/DFO
Harissa, yoghurt & herbs

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

Substantial

\$15pp, per item

Short Rib Slider NF
With slaw and chimichurri

Prawn Roll GF/DF

Mushroom Ragu Rigatoni NF/DFO/VO

Crispy Pork Belly GF/DF/NF
With Asian slaw

Creamy Polenta GF/DFO
Tomato, olives

Beef Cheek GF/NF
Mash potato

Crispy Fried Buttermilk Chicken GF/DFO
Tossed in honey sriracha

QUEEN'S WHARF BEVERAGE PACKAGES

BASIC BEVERAGE PACKAGE

2 Hours - \$55.00 Per Person

3 Hours - \$65.00 Per Person

Additional Hour - \$20.00 Per Person

BOTTLED BEER

Peroni Nastro Azzurro, Italy

Asahi Zero, Japan

James Boags Light, Australia

SPARKLING

Frankie Sparkling, South Australia

WHITE

Frankie Sauvignon Blanc, South Australia

RED

Frankie Shiraz, South Australia

SELECTION OF SOFT DRINKS AND JUICE

SPIRITS

* Charged on consumption

COCKTAILS

* Charged on consumption

Please choose a maximum of 2 from the cocktail list below:

- Aperol Spritz (Aperol, prosecco, soda)
- Kir Royal (Chambord & Champagne)
- Black Hide Negroni (Antica Formula, Campari, Four Pillar Bloody Shiraz Gin)
- Old Fashioned (Bourbon, sugar, bitters)
- Tommy Margarita (Tequila, Cointreau, lime juice)
- Espresso Martini (Vodka, Kahlua, Espresso)
- Lady Luck (Belvedere Vodka, Limoncello, strawberry syrup lemon juice, soda)
- Marilyn Martini (Vodka, Licor 43, passionfruit, prosecco)

PREMIUM BEVERAGE PACKAGE

2 Hours - \$65.00 Per Person

3 Hours - \$75.00 Per Person

Additional Hour - \$25 Per Person

BOTTLED BEER

Peroni Nastro Azzurro, Italy

Asahi Zero, Japan

James Boags Light, Australia

SPARKLING

Clover Hill Sparkling, Tasmania

WHITE

Choose 1 of the following white wines:

Crowded House Sauvignon Blanc, Marlborough, NZ

Heirloom Chardonnay, Adelaide Hills, Australia

RED

Choose 1 of the following red wines:

Tscharke "Shiraz Shiraz Shiraz", Barossa Valley, Australia

Red Claw Pinot Noir, Mornington Peninsula, Australia

SPIRITS

* Charged on consumption

Please be aware, if the guest is after a specific spirit that isn't classified as a basic spirit, please communicate this with us, as we will order extra bottles in specifically for the guest.

SELECTION OF SOFT DRINKS AND JUICE

COCKTAILS

* Charged on consumption

Please choose a maximum of 2 from the cocktail list below:

- Aperol Spritz (Aperol, prosecco, soda)
- Kir Royal (Chambord & Champagne)
- Black Hide Negroni (Antica Formula, Campari, Four Pillar Bloody Shiraz Gin)
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- Lady Luck (Belvedere Vodka, Limoncello, strawberry syrup lemon juice, soda)
- Marilyn Martini (Vodka, Licor 43, passionfruit, prosecco)





SPECIAL OCCASION CAKES

Special occasion cakes - \$13 per person | minimum of 6 guests

Vanilla Sponge Cake

With seasonal berries

Chocolate Mud Cake

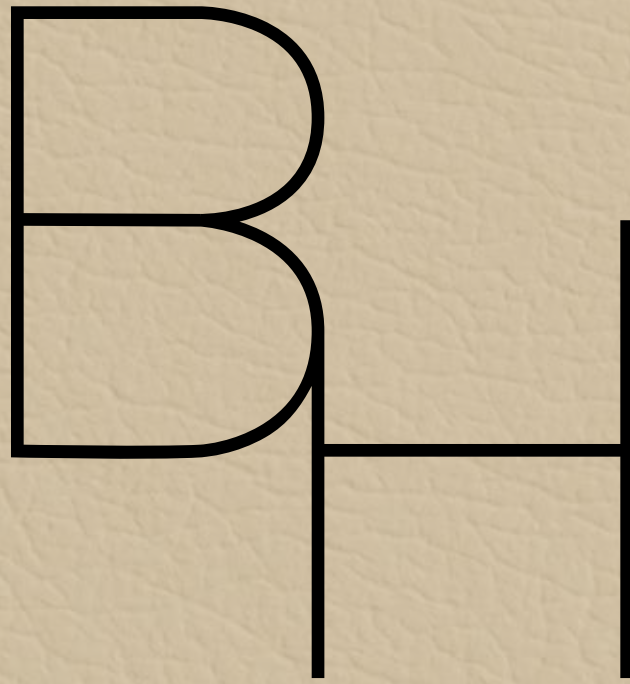
With ganache, buttercream & fondant

Hazelnut & Chocolate Sponge Cake

All orders placed offer a choice of candles or sparklers

Our special occasion cakes are made to order by our pastry chefs

All requests to be placed and paid for a minimum of 3 days prior to your booking.



STEAK & SEAFOOD

— *by Gambero* —

FUNCTIONS 2025

www.blackhidequeenswharf.com.au