

BLACK HIDE

B L A C K H I D E

— STEAK & SEAFOOD —

FUNCTIONS 2026





SET MENUS

TWO COURSE | \$135pp

To start

Focaccia and Olive Oil DF/VG

Entrée

Shared entrée

Signature Pork and Beef Meatball NF
Sugo and parmesan

Tuna Tartare GF/DF/NF
Sesame, seaweeds, rice crisp

Heirloom Tomatoes GF/V/NF
Stracciatella, strawberries, basil

Shared Sides

Chips GF/DF/NF/V
Chipotle aioli

Mixed Leaf Salad GF/DF/V
Honey vinaigrette

Roast Pumpkin GF/V
Garlic yoghurt, salsa verde

Main

(All steaks cooked medium)

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

Fish of the Day GF/DFO/NF

Angus Eye Fillet 200g Marble Score 3+

Angus Sirloin 350g Marble Score 3+



SET MENUS

THREE COURSE | \$155pp

To start

Focaccia and Olive Oil DF/VG

Entrée

Shared entrée

Signature Pork and Beef Meatball NF
Sugo and parmesan

Tuna Tartare GF/DF/NF
Sesame, seaweeds, rice crisp

Heirloom Tomatoes GF/V/NF
Stracciatella, strawberries, basil

Shared Sides

Chips GF/DF/NF/V
Chipotle aioli

Mixed Leaf Salad GF/DF/V
Honey vinaigrette

Roast Pumpkin GF/V
Garlic yoghurt, salsa verde

Main

(All steaks cooked medium)

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

Fish of the Day GF/DFO/NF

Angus Eye Fillet 200g **Marble Score 3+**

Angus Sirloin 350g **Marble Score 3+**

Dessert

To be served alternate drop

Basque Cheese Cake GF/V
Berries, red wine

Tropical Pavlova GF/V
Coconut tapioca, mango



SET MENUS

THREE COURSE WITH CHEESE | \$150pp

To start

Focaccia and Olive Oil DF/VG

Entrée

Shared entrée

Signature Pork and Beef Meatball NF
Sugo and parmesan

Tuna Tartare GF/DF/NF
Sesame, seaweeds, rice crisp

Heirloom Tomatoes GF/V/NF
Stracciatella, strawberries, basil

Shared Sides

Chips GF/DF/NF/V
Chipotle aioli

Mixed Leaf Salad GF/DF/V
Honey vinaigrette

Roast Pumpkin GF/V
Garlic yoghurt, salsa verde

Main

(All steaks cooked medium)

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

Fish of the Day GF/DFO/NF

Angus Eye Fillet 200g Marble Score 3+

Angus Sirloin 350g Marble Score 3+

3rd course

Shared Cheese Platter GF
Crackers



SET MENUS

TOMAHAWK THREE COURSE | \$165pp

To start

Focaccia and Olive Oil DF/VG

Entrée

Shared entrée

Signature Pork and Beef Meatball NF
Sugo and parmesan

Tuna Tartare GF/DF/NF
Sesame, seaweeds, rice crisp

Heirloom Tomatoes GF/V/NF
Stracciatella, strawberries, basil

Shared Sides

Chips GF/DF/NF/V
Chipotle aioli

Mixed Leaf Salad GF/DF/V
Honey vinaigrette

Roast Pumpkin GF/V
Garlic yoghurt, salsa verde

Main

(Cooked medium)

1 tomahawk to be served per 3 guests

Tomahawk 1200g Marble Score 3+

Dessert

To be served alternate drop

Basque Cheese Cake GF/V
Berries, red wine

Tropical Pavlova GF/V
Coconut tapioca, mango



SET MENUS

FOUR COURSE | \$180pp

To start

Focaccia and Olive Oil DF/VG

Grilled Mooloolaba King Prawns GF/DF/NF
Fresh mango salsa, coriander

Natural Oysters GF/DF/NF
Lemon, mignonette

Entrée

Shared entrée

Signature Pork and Beef Meatball NF
Sugo and parmesan

Tuna Tartare GF/DF/NF
Sesame, seaweeds, rice crisp

Heirloom Tomatoes GF/V/NF
Stracciatella, strawberries, basil

Main

(All steaks cooked medium)

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

Fish of the Day GF/DFO/NF

Angus Eye Fillet 200g Marble Score 3+

Angus Sirloin 350g Marble Score 3+

Shared Sides

Chips GF/DF/NF/V
Chipotle aioli

Mixed Leaf Salad GF/DF/V
Honey vinaigrette

Roast Pumpkin GF/V
Garlic yoghurt, salsa verde

Dessert

To be served alternate drop

Basque Cheese Cake GF/V
Berries, red wine

Tropical Pavlova GF/V
Coconut tapioca, mango

Rhubarb GFO/V/NFO
Cheesecake cream & almond crumble

QUEEN'S WHARF CANAPÉ MENU

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

COLD

Natural Oysters GF/DF/NF
With classic Mignonette

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

Kingfish Crudo GF/DF/NF
With Kaffir lime dressing

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

Steak Tartare GFO/DF/NF
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 coconut labneh, pomegranate

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

Miso Glazed Beef Skewers DF/NF
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 GF/NF
With parsley garlic butter pangratto

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

Chickpea Panisse GF/DF/NF/VG
With pumpkin hummus candied olive

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

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

Chargrilled Tamarind Chicken GF/DF/NF
With sweet potato purée 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
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

Great Northern Super Crisp, 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)
- Cosmopolitan (Vodka, Cointreau, cranberry juice)
- French Martinin (Belvedere Vodka, pineapple juice, chambord)
- Tom Collins (Gin, lemon juice, soda)

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

Great Northern Super Crisp Australia

SPARKLING

Clover Hill Sparkling, Tasmania

WHITE

Choose 1 of the following white wines:

Crowded House Sauvignon Blanc, Marlborough, New Zealand

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)
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- Tom Collins (Gin, lemon juice, soda)





SPECIAL OCCASION CAKES

\$13 per person | minimum 6 guests

Vanilla Sponge Cake
Seasonal berries

Chocolate Mud Cake
Ganache, butter cream, 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.



BH

STEAK & SEAFOOD

— *by Gambero* —

FUNCTIONS 2026

www.blackhidequeenswharf.com.au