

OYSTER & CAVIAR

Freshly Shucked Oysters GF,DF,NF	3 or 6	Kaviari Oscietra Caviar 20g GF,O,DFO	215
Natural with lemon and mignonette.	19.5 / 39	With condiments and blinis	
Caviar Oyster GF,DF,NF	17ea	Kaviari Caviar Bump GF,DF,NF	35
Cucumber mignonette, Oscietra Caviar		Add a glass of Taittinger Champagne	30
		Add a shot of Belvedere Vodka	12
Oysters Kilpatrick GF,DF,NF	9ea		
Bacon, Worcestershire and tomato			

SNACKS

House-made Focaccia VG,NF	6	Foie Gras GF,O,DFO,NF	21
With olive oil		With toasted brioche, onion chutney	
Marinated Olives GF, VG,NF	14.5	Crispy Cauliflower GF,O, VG,NF	33
Chilli, thyme, garlic		Tzatziki, pickled onions	
Prosciutto GF,NF	36	Beef Skewer (2) GF,NF,DF	14
Buffalo mozzarella, basil		Teriyaki sauce, sesame	
Crumbed Prawn Cutlets (3)	33		
Tartare sauce, lemon			

ENTRÉE

½ Shell Grilled Scallops (3) GF,O,DFO,NF
Citrus butter, pangrattato

Prawn Cocktail GF,DF,NF
Baby cos, Marie Rose sauce

Black Hide's Signature Meatballs NF
Pork and beef, sugo & parmesan

Steak Tartare GF,O,DF,NF
Egg yolk, Crostinis

BBQ Beef Short Rib GF,DF,NF
Coleslaw, lime
Signature dish

Doubled Baked Crab & Gruyère Soufflé NF
Lobster bisque

Tuna Tartare GF,DF,NF
Sesame, seaweed, rice crisp

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

House Smoked Salmon GF,DF,NF
Grilled radicchio, balsamic

MAINS

Handmade Lobster Linguine GF,O,DF,NF 68
Tomato, chilli, garlic, lemon

Live Lobster GF,NF (MP) 75
Grilled lobster with lemon & capers butter
Pair with a glass of 2022 Pierro Chardonnay

Lobster Mornay NF 125
Grilled lobster with Mornay sauce & coleslaw

Pork Belly GF,DF,NF 59
Celeriac purée, sweet & sour cabbage, red wine jus

Grilled Moreton Bay Bugs GF,NF 99
Broccolini, lemon & caper butter

Fish Of The Day GF,DFO,NF (MP) 34
Green peas, pickled carrot

Grilled Mooloolaba King Prawns (4) GF,DF,NF 46
Fresh mango salsa, coriander

Ricotta Ravioli V,NF 36
Tomato sauce, parmesan

BUTCHER'S CUTS

Our exclusive partnership with Stanbroke Beef brings you the finest export quality beef to Brisbane. 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.

ANGUS MARBLE SCORE 3+

Eye Fillet 200g	79
Rib Eye 350g	99
Sirloin 350g	79
T-Bone 500g	118
Tomahawk 1200g	249
Tomahawk serves 1-3 people, 50 minute cooking time.	
Dry Aged Rib Eye 300g	128

WAGYU MARBLE SCORE 5+

Eye Fillet 200g	89
Rib Eye 300g	124
Sirloin 300g	109
Rump Cap 250g	75

WAGYU MARBLE SCORE 7+

Flat Iron 300g	99
----------------	----

WAGYU MARBLE SCORE 9+

Eye Fillet 200g	153
Pair with a glass of 2016 Moorooroo Park 'Samuel Nitschke'	53

All steaks are served with one sauce of your choice (all sauces are GF):

• red wine jus	• mushroom sauce	• chimichurri	Extra sauce	3.5
• peppercorn	• béarnaise			

SEAFOOD PLATTER (COLD)

U10 Prawns, Moreton Bay Bug, Natural Pacific Oysters, Tuna Tartare, Mignonette & Cocktail Sauce GF,DF,NF
110pp

SIDES

Potato Purée GF,V 19

Roast Pumpkin GF,V 16
Garlic yoghurt, salsa verde

Chips GF,DF,NF,V 14
Chipotle aioli

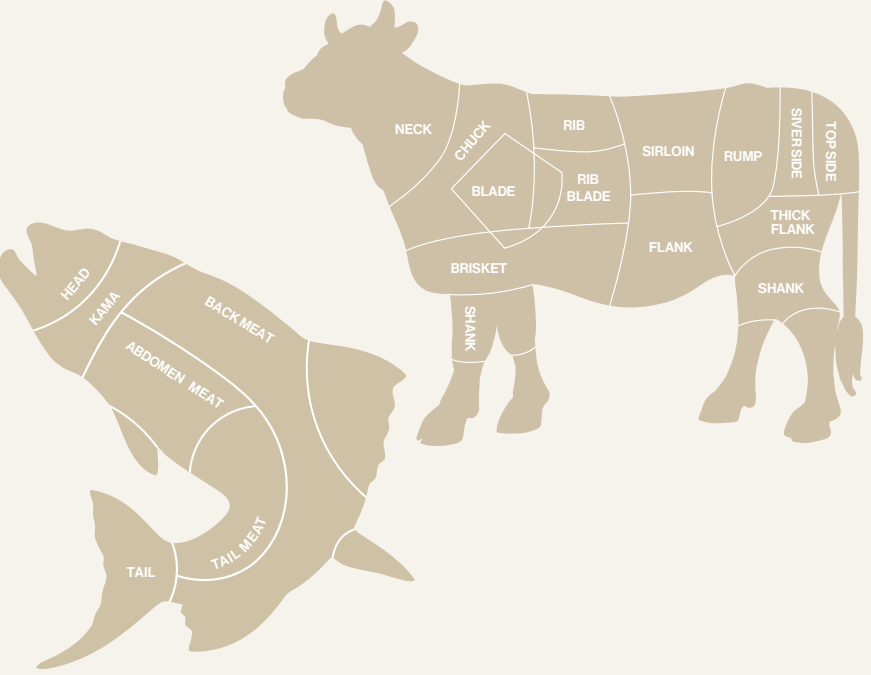
Grilled Corn GF,V,NF 19
Garlic & chili butter, pecorino

Mushy Peas GF,DF,NF 16

Mixed Leaf Salad GF,DF,V 19
Honey vinaigrette

Grilled Broccolini GF,DF,V 21
Lemon & garlic dressing, parmesan

V: Vegetarian | VO: Vegetarian Option | VG: Vegan | VGO: Vegan 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 weekends. A service fee will apply to all credit card transactions.