

OYSTER & CAVIAR

Freshly Shucked Oysters GF,DF,NF	3 or 6	Kaviari Oscietra Caviar 20g GFO,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 GFO,DFO,NF	21
With olive oil		With toasted brioche, onion chutney	
Marinated Olives GF, VG,NF	14.5	Crispy Cauliflower GFO, 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) GFO,DFO,NF	34.5	Handmade Lobster Linguine GFO,DF,NF	68
Citrus butter, pangrattato		Tomato, chilli, garlic, lemon	
Prawn Cocktail GF,DF,NF	42	Live Lobster GF,NF	(MP)
Baby cos, Marie Rose sauce		Grilled lobster with lemon & capers butter	75
		Pair with a glass of 2022 Pierro Chardonnay	
Black Hide's Signature Meatballs NF	29.5	Pork Belly GF,DF,NF	59
Pork and beef, sugo & parmesan		Celeriac purée, sweet & sour cabbage, red wine jus	
Steak Tartare GFO,DF,NF	39.5	Grilled Moreton Bay Bugs GF,NF	99
Egg yolk, Crostinis		Broccolini, lemon & caper butter	
BBQ Beef Short Rib GF,DF,NF	42	Fish Of The Day GF,DFO,NF	(MP)
Coleslaw, lime		Green peas, pickled carrot	
Signature dish			
Doubled Baked Crab & Gruyère Soufflé NF	34	Grilled Mooloolaba King Prawns (4) GF,DF,NF	46
Lobster bisque		Fresh mango salsa, coriander	
Tuna Tartare GF,DF,NF	39	Ricotta Ravioli V,NF	36
Sesame, seaweed, rice crisp		Tomato sauce, parmesan	
Heirloom Tomatoes GF,V,NF	35		
Stracciatella, strawberries, basil			
House Smoked Salmon GF,DF,NF	35		
Grilled radicchio, balsamic			

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+		WAGYU MARBLE SCORE 5+	
Eye Fillet 200g	79	Eye Fillet 200g	89
Rib Eye 350g	99	Rib Eye 300g	124
Sirloin 350g	79	Sirloin 300g	109
T-Bone 500g	118	Rump Cap 250g	75
Tomahawk 1200g	249		
Tomahawk serves 1-3 people, 50 minute cooking time.		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		

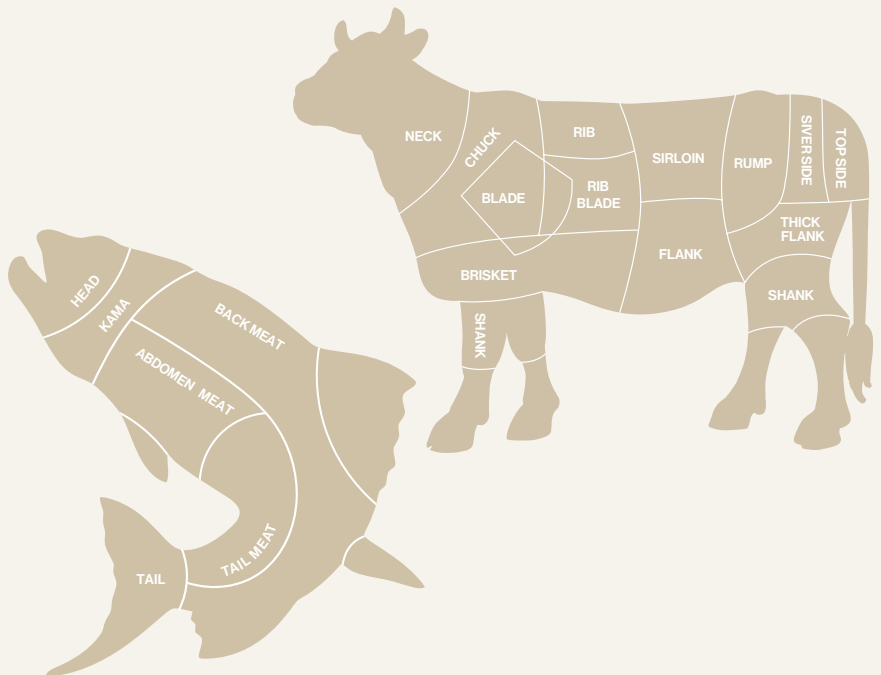
SEAFOOD PLATTER (COLD)

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	



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.

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