

BLACK HIDE

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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

### 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



## 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 **gFO**  
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

### Main

*(Cooked medium)*

1 tomahawk to be served per 3 guests

Tomahawk 1200g 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



## 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

## 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** GF/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** GF/DF/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

**Chargrilled Tamarind** 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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- French Martinin (Belvedere Vodka, pineapple juice, chambord)
- 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.

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STEAK & SEAFOOD

— *by Gambero* —

**FUNCTIONS 2026**

[www.blackhidequeenswharf.com.au](http://www.blackhidequeenswharf.com.au)