

OYSTER & CAVIAR

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

SNACKS

House-made Focaccia <small>VG, NF</small> With olive oil	7	Foie Gras <small>GF, DFO, NF</small> With toasted brioche, onion chutney	26
Marinated Olives <small>GF, VG, NF</small> Chilli, thyme, garlic	14.5	Crispy Cauliflower <small>GF, VG, NF</small> Tzatziki, pickled onions	33
Prosciutto <small>GF, NF</small> Buffalo mozzarella, basil	36	Beef Skewer (2) <small>GF, NF, DF</small> Teriyaki sauce, sesame	14
Crumbed Prawn Cutlets (3) Tartare sauce, lemon	33		

ENTRÉE

½ Shell Grilled Scallops (3) <small>GF, DFO, NF</small> Citrus butter, pangrattato	34.5	Handmade Lobster Linguine <small>GF, DF, NF</small> Tomato, chilli, garlic, lemon	68
Prawn Cocktail <small>GF, DF, NF</small> Baby cos, Marie Rose sauce	44	Lobster Mornay <small>NF</small> Grilled lobster with Mornay sauce & coleslaw	125
Black Hide's Signature Meatballs <small>NF</small> Pork and beef, sugo & parmesan	29.5	Pork Belly <small>GF, DF, NF</small> Cauliflower purée, sweet & sour cabbage, red wine jus	59
Steak Tartare <small>GF, DF, NF</small> Egg yolk, Crostinis	39.5	Grilled Moreton Bay Bugs <small>GF, NF</small> Broccolini, lemon & caper butter	99
BBQ Beef Short Rib <small>GF, DF, NF</small> Coleslaw, lime <i>Signature dish</i>	44	Fish Of The Day <small>DFO, NF</small> Fregola, tomato, olives, basil	(MP)
Doubled Baked Crab & Gruyère Soufflé <small>NF</small> Lobster bisque	36	Grilled Mooloolaba King Prawns (4) <small>GF, DF, NF</small> Chimichurri butter, coriander	48
Tuna Tartare <small>GF, DF, NF</small> Sesame, seaweed, rice crisp	39	Ricotta Ravioli <small>V, NF</small> Tomato sauce, parmesan	36
Heirloom Tomatoes <small>GF, V, NF</small> Stracciatella, strawberries, basil	37		
House Smoked Salmon <small>GF, DF, NF</small> Grilled radicchio, balsamic	38		

MAINS

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	82
T-Bone 500g	118
Tomahawk 1200g	255
<i>Tomahawk serves 1-3 people, 50 minute cooking time.</i>	
Dry Aged Rib Eye 300g	128

WAGYU MARBLE SCORE 5+

Eye Fillet 200g	89
Rib Eye 300g	128
Sirloin 300g	112
Rump Cap 250g	78

WAGYU MARBLE SCORE 7+

Flat Iron 300g	99
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WAGYU MARBLE SCORE 9+

Eye Fillet 200g	158
<i>Pair with a glass of 2016 Moorooroo Park 'Samuel Nitschke'</i>	53

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

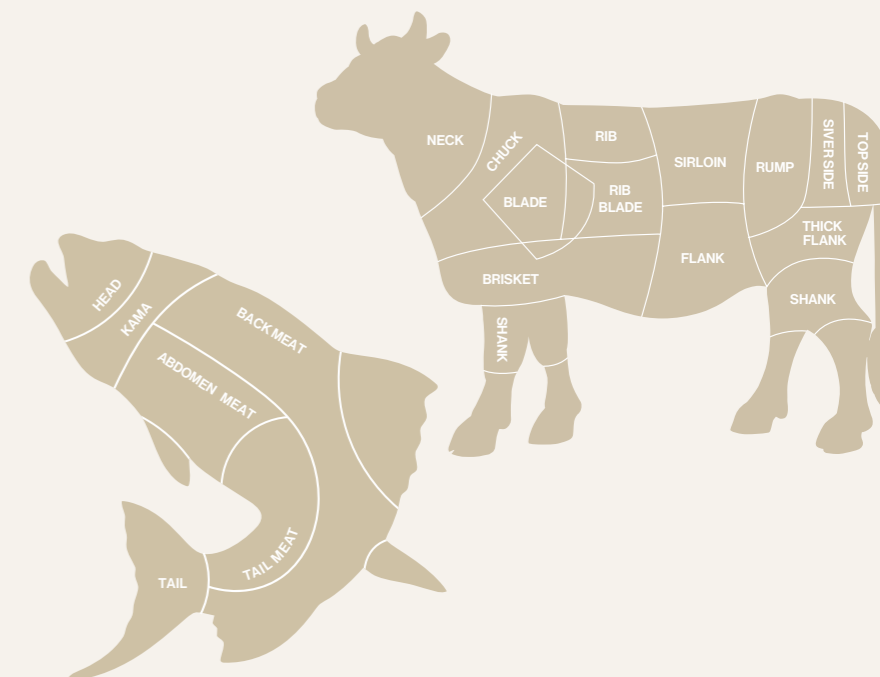
- red wine jus
 - mushroom sauce
 - chimichurri
 - peppercorn
 - béarnaise
- Extra sauce 3.5

SEAFOOD PLATTER (COLD)

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

SIDES

Potato Purée <small>GF, V</small>	19
Roast Pumpkin <small>GF, V</small> Garlic yoghurt, salsa verde	16
Chips <small>GF, DF, NF, V</small> Chipotle aioli	14
Grilled Corn <small>GF, V, NF</small> Garlic & chili butter, pecorino	19
Mushy Peas <small>GF, DF, NF</small>	16
Mixed Leaf Salad <small>GF, DF, V</small> Honey vinaigrette	19
Grilled Broccolini <small>GF, DF, V</small> Lemon & garlic dressing, parmesan	21



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