

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 13
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) <small>GF</small> 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	105
Sirloin 350g	82
T-Bone 500g	124
Tomahawk 1200g	269
<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	133
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	135
<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):

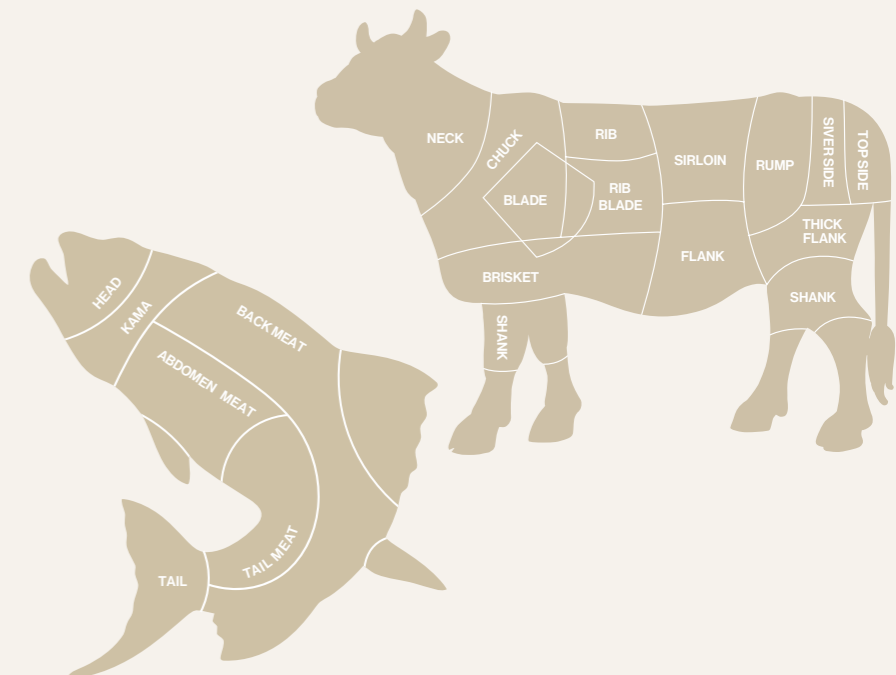
- red wine jus
 - mushroom sauce
 - chimichurri
 - peppercorn
 - béarnaise
- Extra sauce 3.5

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, DFO, V</small> Brown butter, parmesan	21



THIS IS A SAMPLE MENU

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. 20% 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