

BLACK HIDE

B L A C K H I D E

— STEAK & SEAFOOD —

FUNCTIONS 2026





## SET MENUS

TWO COURSE | \$139pp

### To start

Focaccia and Olive Oil VG/NF

### Entrée

Shared entrée

**Signature Pork and Beef Meatball** NF  
Sugo and parmesan

**Tuna Tartare** GF/DF/NF  
Avocado, sesame, rice crisp

**Roasted Beetroot** GF/DFO/V/NF  
Stracciatella, blood orange, Vincotto, pistachio

### 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



## SET MENUS

THREE COURSE | \$150pp

### To start

Focaccia and Olive Oil VG/NF

### Entrée

Shared entrée

**Signature Pork and Beef Meatball** NF  
Sugo and parmesan

**Tuna Tartare** GF/DF/NF  
Avocado, sesame, rice crisp

**Roasted Beetroot** GF/DFO/V/NF  
Stracciatella, blood orange, Vincotto, pistachio

### 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

**Fresh Strawberries** GFO/V/NF  
Vanilla cream, strawberry reduction, biscuit

**Roasted Apples** GFO/NF  
Salted caramel, Calvados ice cream



## SET MENUS

THREE COURSE WITH CHEESE | \$155pp

### To start

Focaccia and Olive Oil VG/NF

### Entrée

Shared entrée

**Signature Pork and Beef Meatball** NF  
Sugo and parmesan

**Tuna Tartare** GF/DF/NF  
Avocado, sesame, rice crisp

**Roasted Beetroot** GF/DFO/V/NF  
Stracciatella, blood orange, Vincotto,  
pistachio

### 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

### 3rd course

**Shared Cheese Platter** gFO  
Crackers



## SET MENUS

TOMAHAWK THREE COURSE | \$169pp

### To start

Focaccia and Olive Oil VG/NF

### Entrée

Shared entrée

Signature Pork and Beef Meatball NF  
Sugo and parmesan

Tuna Tartare GF/DF/NF  
Avocado, sesame, rice crisp

Roasted Beetroot GF/DFO/V/NF  
Stracciatella, blood orange, Vincotto,  
pistachio

### Main

*(Cooked medium)*

1 tomahawk to be served per 3 guests

Tomahawk 1200g Marble Score 3+

Fish of the Day GF/DFO/NF

### 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

Fresh Strawberries GFO/V/NF  
Vanilla cream, strawberry reduction, biscuit

Roasted Apples GFO/NF  
Salted caramel, Calvados ice cream



## SET MENUS

FOUR COURSE | \$180pp

### To start

Focaccia and Olive Oil VG/NF

Grilled Mooloolaba King Prawns GF/DF/NF  
Capers, lemon butter

Natural Oysters GF/DF/NF  
Lemon, mignonette

### Entrée

Shared entrée

Signature Pork and Beef Meatball NF  
Sugo and parmesan

Tuna Tartare GF/DF/NF  
Avocado, sesame, rice crisp

Roasted Beetroot GF/DFO/V/NF  
Stracciatella, blood orange, Vincotto,  
pistachio

### Main (All steaks cooked medium)

Please choose one of the following or  
two to be served alternate drop

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

Fresh Strawberries GFO/V/NF Vanilla  
cream, strawberry reduction, biscuit

Roasted Apples GFO/NF  
Salted caramel, Calvados ice cream

## QUEEN'S WHARF CANAPÉ MENU

**PACKAGE ONE** | \$60pp  
1 piece per person (choice of 6 canapés)

### COLD

Natural Oysters GF/DF/NF  
Mignonette

Tuna Tartare GF/DF/NF  
Avocado purée, cracker

Steak Tartare DF/NF  
Crostini, horseradish

Watermelon & Herb Goat Cheese Skewer V/NF

Smoked Corn Custard Tartlet GF/VO/NF  
Grilled corn, salmon roe

Prosciutto Skewer GF/NF  
Bocconcini, confit capsicum

Smoked Salmon Rilette GF/NF/DFO  
Flaxseed cracker

Beetroot Tartare GF/V/VG/NF  
Horseradish

### SWEET STUFF

Mini Lemon Meringue Tarte GF/NF/V

Mini Seasonal Pavlova GF/NF/V

Mini Chocolate Tarte GF/NF/V

Chocolate Mousse Shot GF/NF/V

Coconut Pannacotta GFO/V/VG/NF  
With seasonal fruits

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

Chicken Skewer GF/DF/NF  
Teriyaki, sesame

Black Hide Signature Meatball NF  
Sugo, parmesan

Prosciutto Croquetas NF  
Garlic chive mayo

Half Shell Scallops GF/NF  
Parsley & garlic butter, pangrattato

Grilled Mooloolaba King Prawn GF/DF/NF  
Salsa verde

Grilled Octopus Skewer GF/DF/NFO  
Chimichuri, macadamia cream

Fried Polenta GF/DFO/V/NF  
Caponata, basil

Fish Goujon GFO/DF/NF  
Tartare sauce

Fried Mince Stuffed Olives DF/NF

### SUBSTANTIAL

\$20 per item

Beef Short Ribs Slider GFO/DFO/NFO  
Coleslaw

Crispy Prawn Roll GFO/DFO/NFO  
Sriracha mayo

Seasonal Rigatoni GFO/DFO/VGO/NFO

Pork Belly GFO/DFO/NFO  
Apple purée & coleslaw

Caviar Oyster GF/DF/NF

Fried Calamari GFO/DF/NF  
Aioli

Foie Gras GFO/DFO/NF  
Toasted brioche, onion chutney

# 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.

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.

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*by Gambero*

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