

BLACK HIDE

STEAK & SEAFOOD

OYSTER & CAVIAR

	6 / 12		
Natural Oysters GF, DF, NF, A <i>lemon and mignonette</i>	42 / 84	Kaviari Oscietra Caviar 20g GFO, DFO, I <i>crème fraîche, blinis</i>	215
Caviar Oyster GF, DF, NF, M <i>cucumber mignonette, Oscietra Caviar</i>	17ea	Kaviari Caviar Bump GF, DF, NF, I <i>Taittinger Champagne Belvedere Vodka</i>	35 +30 +13
Oysters Kilpatrick GF, DF, NF, A <i>bacon, Worcestershire, tomato</i>	9ea		

SNACKS

House-made Focaccia VG, NF <i>olive oil</i>	7ea	Lamb Sweet Bread Skewer (2) GF, DF, NF <i>Tandoori mayo</i>	16.5
Marinated Olives GF, VG, NF	14.5	Beef Skewers (2) GF, DF, NF <i>teriyaki sauce, sesame</i>	14
Confit Yellowfin Tuna Belly GF, DF, NFO, A <i>macadamia cream, shallot</i>	14	Wagyu Beef Tongue GFO, DF, NF <i>salsa verde, sourdough</i>	29
Seared Foie Gras GFO, DFO, NF <i>brioche, spiced grape chutney</i>	19	Half Shell Scallop (3) GFO, DFO, NF, M <i>capers & lemon butter, croutons</i>	34.5

ENTRÉE

Lobster Bisque GF, NF, A	16
Tuna Tartare GF, DF, NF, A <i>avocado, sesame, rice crisp</i>	39
Black Hide's Signature Meatballs NF <i>pork and beef, sugo, parmesan</i>	29.5
Roasted Beetroot GF, DFO, V, NFO <i>stracciatella, blood orange, Vincotto, pistachio</i>	34
Steak Tartare GFO, DF, NF <i>egg yolk, crostinis</i>	39.5
Grilled Fremantle Octopus GF, DF, NF, A <i>cannellini bean, chimichurri</i>	42
Prawn Cocktail GF, DF, NF, A <i>baby cos, Marie Rose sauce</i>	44
Crumbed Prawn Cutlets (3) GF, A <i>tartare sauce, lemon</i>	33

MAINS

Lobster Linguine GFO, DF, NF, A <i>tomato, chilli, garlic, lemon</i>	68
Beef Rossini GF, NF <i>angus eye fillet 200g, seared foie gras, spinach, crispy potato, Port & Truffle jus</i>	109
Ocean Trout GF, NF, A <i>herb crust, Beurre blanc, dill oil</i>	49
Dry Aged Duck Breast GF, DF, NF <i>onion chutney, grilled pear, crispy pulled duck leg</i>	75
Margra Lamb Cutlets (3) GF, DFO, NF <i>yoghurt, chimichurri</i>	87
Sedanini Rigati GFO, VGO, NF <i>roasted vegetables & tomato ragu, olives, parmesan</i>	38.5
Signature BBQ Beef Short Rib GF, DF, NF <i>coleslaw, lime</i>	52
Fish of the Day A	MP

BUTCHER'S CUTS

Each cut is cooked at high heat and finished over charcoal to enhance flavour and depth.
All steaks served with your choice of GF sauce:
red wine jus, mushroom, chimichurri, peppercorn or béarnaise.

PURE WAGYU — 150 DAYS GRAIN FED

Eye Fillet	MB9	200g	135
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HERITAGE WAGYU — 320 DAYS GRAIN FED

Rib on the Bone	MB7	22/100g
Please ask your waiter for the weight of this cut		

WAGYU — 320 DAYS GRAIN FED

Eye Fillet	MB5	200g	89
Rump Cap	MB5	250g	78

DRY AGED

Angus Rib Eye	MB3	300g	128
Angus T-Bone	MB3	650g	139

NSW | BLACK ONYX — 230 DAYS GRAIN FED

Sirloin	MB3	300g	109
Chateaubriand Eye Fillet	MB2	500g	179
T-Bone	MB7	500g	149

QLD | BLACK ANGUS — 150 DAYS GRAIN FED

Eye Fillet	MB3	200g	79
Rib Eye	MB3	350g	109
Sirloin	MB3	350g	82
Tomahawk	MB3	1200g	269
50 minute cooking time.			

GRASS FED — PASTURE RAISED

Cape Grim Tasmania Rib Eye	300g	89
Rib on the Bone	500g	109

SEAFOOD PLATTER (COLD)

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

SIDES

Roast Pumpkin GF, V, NF <i>garlic yoghurt, salsa verde</i>	16
Potato Purée GF, V, NF	19
Fresh Tomato GF, DF, V, NF <i>honey dressing</i>	19
Wild Mushrooms GF, V, NF <i>onion purée, parsley</i>	21
Grilled Snow Peas GF, V, VGO <i>romesco, ricotta salata</i>	19
Shoestring Fries GF, DF, V, NF <i>truffle mayo</i>	14
Grilled Corn GF, DFO, V, NF <i>chilli butter, pecorino</i>	19
Mixed Leaf Salad GF, DF, V <i>honey vinaigrette</i>	19

EXTRAS

Fried Egg GF, DFO, NF	5
Bone Marrow GFO, NF <i>toasted bread</i>	36
Grilled Mooloolaba King Prawn GF, DFO, NF, A <i>capers, lemon butter</i>	14ea
Extra Sauce	3.5
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	
Seafood Origins A Australian I Imported M Mixed	
Fresh produce is subject to availability. Products may contain allergens and are prepared in a kitchen that handles allergenic ingredients. A 20% surcharge applies on public holidays and a 10% surcharge on weekends. Credit card transactions incur a service fee.	