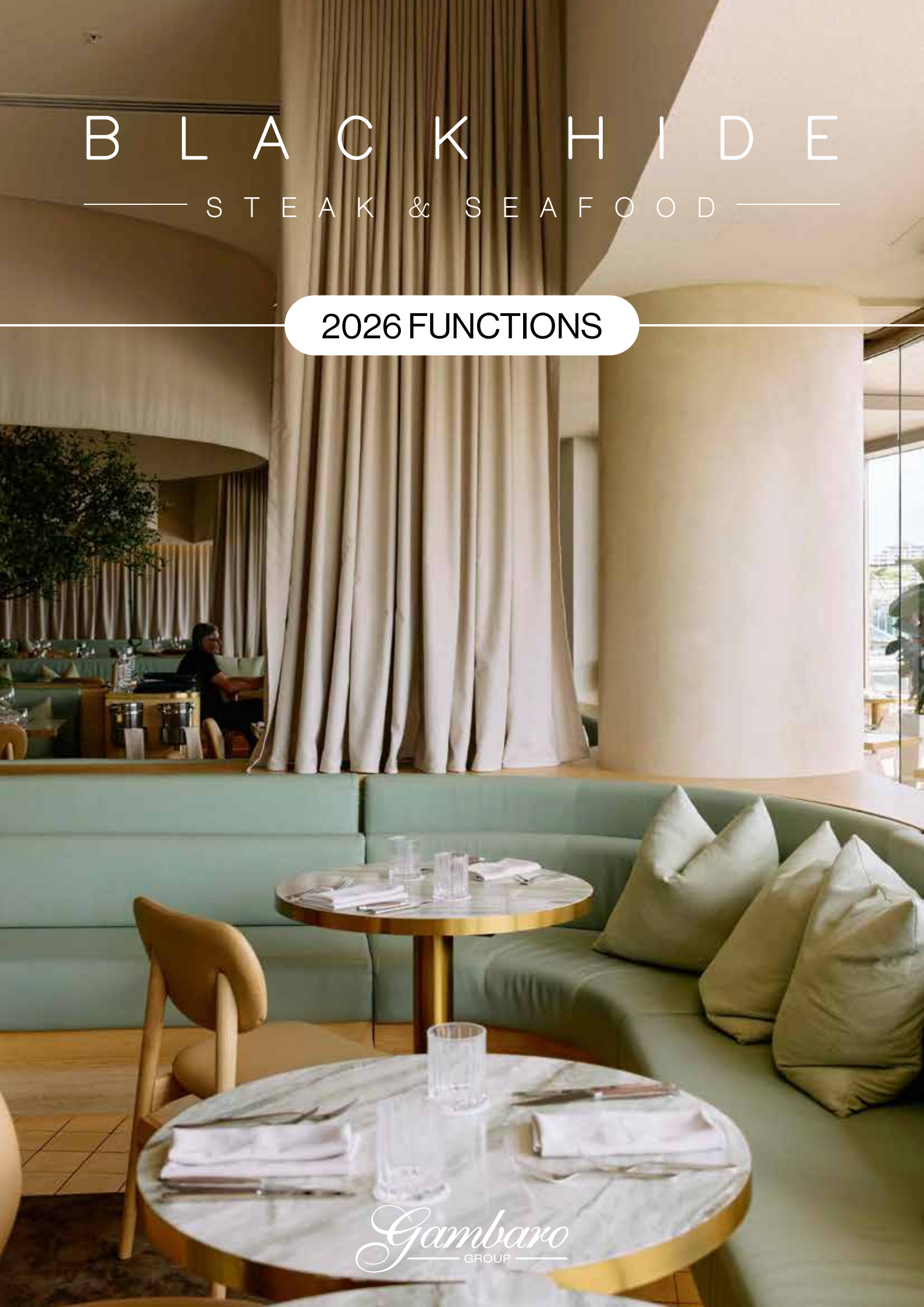
BLACK HIDE

STEAK & SEAFOOD

2026 FUNCTIONS



Gambaro GROUP

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
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

V: Vegetarian | **VG:** Vegan | **VGO:** Vegan Option | **GF:** Gluten Free | **DF:** Dairy Free | **NF:** Nut Free

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
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

V: Vegetarian | **VG:** Vegan | **VGO:** Vegan Option | **GF:** Gluten Free | **DF:** Dairy Free | **NF:** Nut Free

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
Stracciatella, blood orange, Vincotto, pistachio

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

V: Vegetarian | VG: Vegan | VGO: Vegan Option | GF: Gluten Free | DF: Dairy Free | NF: Nut Free

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
Stracciatella, blood orange, Vincotto, pistachio

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

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

Roasted Apples GFO/NF
Salted caramel, Calvados ice cream

V: Vegetarian | VG: Vegan | VGO: Vegan Option | GF: Gluten Free | DF: Dairy Free | NF: Nut Free

SET MENUS

FOUR COURSE | $180pp

To start

Focaccia and Olive Oil VG/NF

Grilled Mooloolaba King Prawns GF/DFO/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
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+

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

V: Vegetarian | VG: Vegan | VGO: Vegan Option | GF: Gluten Free | DF: Dairy Free | NF: Nut Free

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 Rillette 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)
- Black Hide Negroni (Antica Formula, Campari, Four Pillar Bloody Shiraz Gin)
- Old Fashioned (Bourbon, sugar, bitters)
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- Cosmopolitan (Vodka, Cointreau, cranberry juice)
- 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 o° er 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 12% on weekends.

BH

STEAK & SEAFOOD

by Gambaro

FUNCTIONS 2026

www.blackhidequeenswharf.com.au