BLACK HIDE

STEAK & SEAFOOD

OYSTER & CAVIAR

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

SNACKS

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

ENTRÉE

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

MAINS

Lobster Linguine GFO, DF, NF, A *tomato, chilli, garlic, lemon*	68
Ocean Trout GF, NF, A *herb crust, Beurre blanc, dill oil*	49
Dry Aged Duck Breast GF, DF, NF *onion chutney, grilled pear, crispy pulled duck leg*	75
Margra Lamb Cutlets (3) GF, DFO, NF *yoghurt, chimichurri*	87
Sedanini Rigati GFO, VGO, NF *roasted vegetables & tomato ragu, olives, parmesan*	38.5
Signature BBQ Beef Short Rib GF, DF, NF *coleslaw, lime*	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

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

EXTRAS

Fried Egg GF, DFO, NF	5
Bone Marrow GFO, NF *toasted bread*	36
Grilled Mooloolaba King Prawn GF, DFO, NF, A *capers, lemon butter*	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. We proudly source all seafood and meat from Australian producers. A 20% surcharge applies on public holidays and a 12% surcharge on weekends.

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