

Black Hide STEAKHOUSE — by *Gambaro* —

Black Hide Steakhouse by Gambaro Awarded Gault & Millau Chef Hat 2017

The brainchild of esteemed restaurant and hotel group – Gambaro, Black Hide Steakhouse continues to reign strong in the Australian Restaurant scene accepting for the first time “Chef Hat” from Gault & Millau. The Black Hide Steakhouse team, inclusive of Executive Chef Lukas McEwan, Restaurant Manager Vincent Martzloff and the Gambaro family, are proud to be recognised by this prestigious restaurant review establishment that originates from France.

In just 3 years, since opening their doors, Black Hide Steakhouse has been awarded:

WINNER - Chef Hat – Good Food Guide **2015/2016/2017**

WINNER - Best Restaurant Brisbane – Restaurant and Catering Savour Awards for Excellence **2014**

WINNER - Steak Restaurant – Restaurant and Catering Savour Awards for Excellence QLD/NT **2014/2015/2016**

WINNER - National Steak Restaurant – Restaurant and Catering Savour Awards for Excellence **2014/2016**

Executive Chef Lukas McEwan brings a progressive approach to cuisine presentation. Previously of *Rockpool Bar and Grill* in Sydney, Lukas’s approach is simple, modern and elegant, with a focus on allowing the produce to be the star. Appointed as Group Executive Chef encompassing the Gambaro Seafood Restaurant, Lukas conveys a fresh, new direction. This calibre of wonderful cuisine is a unique offering Gambaro Hotel can also offer their National and International in-house guests.

Black Hide has established an exclusive partnership with Stanbroke – the world’s largest, vertically integrated, privately owned beef company – to provide its diners with beef that is the ultimate in tenderness, juiciness, and flavour.

Experience prime Organic, Wagyu and Angus steak cuts, all exclusive to Black Hide Steakhouse. Have your chosen cut cooked to your liking using the exceptional high intensity, high-speed cooking method of the authentic Montague Broiler Grill, in our open, purpose-built kitchen.

At Black Hide, you can choose from an amazing range of 12 different Beef Cuts – across Angus, Wagyu and Organic breeds. Black Hide Steakhouse Restaurant is proud to boast the largest selection of prime beef cuts, ensuring your taste preference is catered for, and also giving you the opportunity to try something new.

Another exclusive to Black Hide Steakhouse is the Tomahawk Steak. At 1.2kg, this jaw dropping steak is impressive! The Tomahawk steak is an Angus breed, grain fed and wet aged up to 120 days, with a marble score of 3+. Sensational eating, it offers superior tenderness, juiciness and flavour. If you love your steak, you must try the Tomahawk – only available at Black Hide Steakhouse. It’s a feast for the eyes, and the stomach!!

Treat yourself to a wonderful Black Hide Steakhouse experience soon!

Website: www.blackhidesteakhouse.com.au , www.gambarohotel.com.au

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