

STEAK MINISTRY MENU

SHARED STARTERS

RIB'A'LICIOUS {18 p.p.}

~ MINIMUM OF TWO PEOPLE ~

Selection of our Smoked Signature Ribs

GIANT PORK CRACKLE {11} (GF)

Oven roasted tomato & whipped ricotta, balsamic caviar

MEAT FRUIT {19}

Duck & truffle parfait, fruit gel,

Pedro Ximinez spiked figs, grilled herb focaccia

STK.M CHARCUTERIE BOARD {35}

Terrine, wagyu bresaola, heritage ham, wagyu tartare, spiced tomato & olive, egg gel, ndjua, grilled sourdough

SPICED SPREADABLE SALAMI {15}

Smoked in the jar, black garlic, sourdough

FROM THE OCEAN

PACIFIC OYSTERS {3/12} {6/23} {12/45} (GF)

NATURAL - Served on ice, fresh lime & tabasco

OR - Green apple & szechuan pepper

OR - Gin & blood orange espuma, freeze dried mandarin

FRIED LEMON MYRTLE CALAMARI {18} (GF)

Seared scallop, shaved asparagus, burnt tomato puree

SPANNER CRAB TACOS {19}

Pink grapefruit, avocado & coriander, wasabi sesame

FROM THE LAND

MAYURA STATION FULL BLOOD WAGYU

SEARED BEEF TATAKI {21} (GF)

Soy caviar, daikon, coriander & coconut

SIGNATURE STICKY LAMB RIBS {E19} {M32} (GF)

Tequila glaze, agave, rosemary

BUTTERMILK CHICKEN RIBS {E18} {M30} (GF)

Buttermilk & sirracha, yuzu mayo, kaffir lime chicken skin

WAGYU BEEF SHORT RIB CROQUETTES {16}

Chimichurri & smoked cheddar sauce

VEGO

TEMPURA ZUCCHINI FLOWERS {E16} {M30} (V)

Fresh spring goats curd, new season asparagus

CHARRED BROCCOLI & TRUFFLE ARANCINI {14} (V)

Saffron & charcoal

OUR FAMOUS OLD KENTUCKY STEAK MINISTRY RIBS

WE TAKE OUR AMERICAN BBQ SLOW-COOKED RIBS VERY SERIOUSLY. THAT'S WHY WE'VE IMPORTED A HOT SMOKER FROM THE USA TO BRING YOU THE BEST BBQ RIBS YOU'VE EVER TASTED.

MISSISSIPPI BBQ PORK RIBS (GF)

{HALF RACK \$35 OR FULL RACK FOR \$60}

Ribbon coleslaw & #steakmaestro BBQ spiced mayo

SWEET & SPICY JERK PORK RIBS (GF)

{HALF RACK \$35 OR FULL RACK FOR \$60}

Charred pineapple & coconut

MR. WAGYU RUBBED BEEF SHORT RIBS (GF)

{HALF RACK \$38 OR FULL RACK FOR 2 \$85}

Palm sugar caramel, fragrant herb salad

SLIDERS

\$12 EACH

GRAIN FED WAGYU ROYALE & CHEESE

Caramelised onion, double melt cheddar, truffle mayo, charcoal pickle

#SMFC

Buttermilk yuzu chicken, pickled carrot & sesame,

smoked pepper gel

STKM SUMMER PRAWN COCKTAIL

Grilled prawn tails, spiced grilled mango, avocado

SAUCES

{4}

Red wine jus

Mushroom

Peppercorn

{3}

STKM BBQ sauce

Wagyu fat & smoked garlic butter

Chimichurri

~ CONDIMENT SERVICE ~

DIJON MUSTARD ~ HOT ENGLISH MUSTARD

HORSERADISH ~ GRAIN MUSTARD

OUR STEAKS GRASS FED

CLOVER VALLEY HAND SELECTED EXPORT QUALITY, GRASS FED

PORTERHOUSE 300g {38}

SCOTCH ANGUS 300g {39}

EYE FILLET 225g {43}

RIB EYE 400g {55}

T-BONE 500g {52}

SHER F1 WAGYU

400 DAY GRAIN FED (Ballan Vic.)

SCOTCH FILLET MS7 275g {80}

EYE FILLET MS9 220g {85}

THE TOMAHAWK {MP}

1.2 - 2.8kg ~ F1 ~ marble score 6

PORTERHOUSE MS6 300g {75}

FULL BLOOD WAGYU

550 DAY GRAIN FED

CENTRE RUMP MS9 275g {65}

T-BONE MS7 1kg {200}

~ PLEASE ALLOW A MINIMUM OF 30 MINS DUE TO THE QUALITY OF OUR BEEF & COOKING METHODS ~

NOT BEEF BUT SUBSTANTIAL

JUNEE LAMB SHOULDER {40}

Asparagus & olive

SLOW COOKED PORK BELLY {38}

Dark rum & apple, crackling

FRESH MARKET FISH {MP}

Ask your server

~ ALL PROTEINS SERVED WITH STK.M GARNISH ~
BBQ Brisket spiced potato salad & parsley, charcoal onion gel

ADD TO YOUR STEAK

GRILLED KING PRAWN {12}

SEARED SCALLOP {4}

CRAB SALAD & LEMON MYRTLE GRATIN {14}

TORCHED BLUE CHEESE & CARAMELISED ONION {5}

GRILLED MORETON BAY BUG, GARLIC BUTTER {12}

LET CHEF COOK FOR YOU!

STK.M 5-COURSE DINING EXPERIENCE!

Let our Executive Chef surprise you!

Please let us know if you have any dietary requirements

\$110 p/person

~ MINIMUM OF TWO PEOPLE ~

* ADDITIONAL \$70 pp for 5-course Wine Pairing *

THE MINISTRY SUPER STEAK SELECTION

*DAILY SELECTION OF AUSTRALIA'S BEST BEEF FROM OUR FIRST CLASS PARTNERS
F1 & FULL BLOOD WAGYU INCLUDING OUR SIGNATURE SHER WAGYU TOMAHAWK*

DAVID BLACKMORES WAGYU
650 day Ration fed (Alexandra Vic.)

SHER WAGYU
500 day Grain fed (Ballan Vic.)

MAYURA STATION WAGYU
550 day Grain fed (Limestone coast SA)

THE TOMAHAWK {MP}
1.2 - 2.8kg ~ F1 ~ marble score 6

TO THE SIDE

{10}

New Jersey Fries, parmesan, truffle & parsley (V)

Shoestring fries, BBQ salt (V)

Onion Rings - pancake batter, wagyu snow, spiced tomato

Mash, spring peas & shallots (GF)

Dutch cream hasselback potatoes, porcini cheddar cheese, herb crust

Seasonal market vegetables, paddock to plate {12} (V, GF)

SALADS

{10}

~ Grilled baby cos, roasted hazelnut dressing, focaccia croutons

~ Korean Coleslaw, kim chi dressing, puffed rice (GF)

~ Garden salad, traditional garnish, champagne vinaigrette (GF)

~ Compressed watermelon, grilled asparagus, bake rye, goat's curd, balsamic dressing

* ASK FOR OUR HALAL & MANDARIN MENU
Please inform a member of our team if you suffer from any food allergies we should be aware of!

V - VEGETARIAN GF - GLUTEN FREE

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