

WAGYU PACKAGE

2 COURSES \$89 | 3 COURSES \$110

ON ARRIVAL

Giant pork crackle, Calabrian salami, grilled focaccia

ENTREE

(ONE SELECTION PER GUEST)

FRESHLY SHUCKED PACIFIC OYSTERS

Green apple & szechuan pepper

SPANNER CRAB TACOS

Pink grapefruit, avocado & coriander, wasabi sesame

MAYURA STATION FULL BLOOD WAGYU

SEARED BEEF TATAKI (GF)

Soy caviar, daikon, coriander & coconut

WAGYU BEEF SHORT RIB CROQUETTES

Chimichurri & smoked cheddar sauce

SIGNATURE STICKY LAMB RIBS

& BUTTERMILK CHICKEN RIBS

Tequila glaze, agave, rosemary /

Sirracha, yuzu mayo, kaffir lime chicken skin

MAINS

(PLEASE CHOOSE ONE OF THE FOLLOWING)

SCOTCH FILLET

275 gms ~ Sher Wagyu ~ marble score 7

CENTER RUMP

300 gms ~ Sher Wagyu ~ marble score 9

PORTERHOUSE

300 gms ~ Aus Wagyu ~ marble score 6

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

OR

FRESH MARKET FISH

Chef's selection

DEEP SOUTH STYLE BBQ PORK RIBS

Smokey BBQ or Sweet & spicy Jerk

~ VEGETARIAN OPTION AVAILABLE ~

*All mains accompanied w/
STKM parmesan & truffle New Jersey fries,
Silky mashed potato, spring peas & shallots
Garden salad, traditional garnish, champagne vinaigrette
Compressed watermelon, grilled asparagus, bake rye, goat's curd,
balsamic dressing*

DESSERTS

(PLEASE CHOOSE ONE OF THE FOLLOWING)

NYC MOUSSE

Silky peanut butter mousse, wild strawberries & balsamic caviar

CARAMEL CHOCOLATE PARFAIT

Torched marshmallow, pina colada sorbet

MANGO YOGURT PILLOW

Pistachio textures & ice cream, freeze dried custard

CHEESE BOARD FOR ONE

Candied walnuts, fig chutney, grilled fruit bread & lavosh

BLACK ANGUS PACKAGE

2 COURSES \$75 | 3 COURSES \$85

TO START

Warm sourdough bread served with extra virgin olive oil

ENTREE

(ONE SELECTION PER GUEST)

FRESHLY SHUCKED PACIFIC OYSTERS

Lime & tabasco

FRIED LEMON MYRTLE CALAMARI

Seared scallop, shaved asparagus, burnt tomato puree

WAGYU BEEF SHORT RIB CROQUETTE

Chimichurri & smoked cheddar sauce

SIGNATURE STICKY LAMB RIBS & BUTTERMILK CHICKEN RIBS

*Tequila glaze, agave, rosemary /
Sriracha, yuzu mayo, kaffir lime chicken skin*

MAINS

(PLEASE CHOOSE ONE OF THE FOLLOWING)

EYE FILLET

225 gms

PORTERHOUSE

300 gms

SCOTCH FILLET

300 gms

~ ALL STEAKS SERVED WITH STK.M GARNISH ~

Potato salad & charcoal onion gel

DEEP SOUTH STYLE BBQ PORK RIBS

Smokey BBQ & coffee sauce, snow pea slaw & chipotle

OR

FRESH MARKET FISH

Chef's selection

~ VEGETARIAN OPTION AVAILABLE ~

All mains accompanied w/

STKM parmesan & truffle New Jersey fries

& Garden salad, traditional garnish, champagne vinaigrette

DESSERTS

(ONE SELECTION PER GUEST)

NYC MOUSSE

Silky peanut butter mousse, wild strawberries & balsamic caviar

CARAMEL CHOCOLATE PARFAIT

Torched marshmallow, pina colada sorbet

CHEESE BOARD FOR ONE

Candied walnuts, fig chutney, grilled fruit bread & lavosh