

# STEAK MINISTRY HALAL MENU

## SHARED STARTERS

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

~ MINIMUM OF TWO PEOPLE ~  
Selection of our Smoked Signature Ribs

### MEAT FRUIT {19}

Duck & truffle parfait, fruit gel,  
Pedro Jimenez spiked figs, grilled herb focaccia

### STK.M CHARCUTERIE BOARD {35}

Terrine, wagyu bresaola, meat fruit, wagyu tartare,  
spiced tomato & olive, egg gel, ndjua, grilled 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

### 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 & serracha, 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

\* Some dishes may contain cooked alcohol

\*\* Please inform a member of our team if you suffer from any food allergies we should be aware of

V - VEGETARIAN GF - GLUTEN FREE

## 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.

### 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}

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

GLOBAL MEATS 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

### EXPORT CLASS

### PORTERHOUSE MS7 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

### 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

FOLLOW US ON

