

MOTHERS DAY

AT

STEAK MINISTRY

APPETIZERS

- FRESHLY SHUCKED PACIFIC OYSTERS** (6) *Natural with lime and tabasco or green apple szechuan pepper* {25}
- CALAMARI** *Frisse, lardon and saffron mayo* {19}
- SIGNATURE SMOKEY LAMB RIBS** *Agave, rosemary & tequila (GF)* {20}
- BUTTERMILK CHICKEN RIBS** *Yuzu mayo, kaffir lime chicken skin* {19}
- WAGYU SHORT RIB TACOS** *Pickled cabbage, mint and chilli (GF)* {20}
- PRAWN TACOS** *Cos lettuce, pickled onion, avocado and sesame seeds (GF)* {20}
- ZUCCHINI PANNACOTTA** *Micro cress and black pepper tuille (V)* {17}
- CHICKPEA TERRINE** *Confit heirloom tomatoes and tomato pearls (Vegan)* {17}

MAIN COURSE

GRASS FED STEAKS:

- 300G PORTERHOUSE {40}
- 300G SCOTCH FILLET {42}
- 225G EYE FILLET {45}

SHER F1 WAGYU STEAKS:

- 275G SHER SCOTCH FILLET *MS7* {85}
- 220G SHER EYE FILLET *MS9* {85}
- 275G SHER PORTERHOUSE *MS6* {80}

THE TOMAHAWK *1.2-2kg Sher F1 Wagyu MS6* {MP}

LAKES ENTRANCE DUSKIES FLATHEAD *Beer battered with lemon myrtle mayo* {40}

All Mains above served with potato salad & blackened onion gel

MISSISSIPPI BBQ PORK RIBS *Ribbon slaw and BBQ spiced mayo* {HALF RACK \$38 OR FULL RACK \$60}

SLOW COOKED BEEF SHORT RIB *Palm sugar caramel, fragrant herb salad* {40}

GRILLED POLENTA *Baby vegetables and field mushroom (Vegan)* {32}

SAUCES

{4}
Red wine jus
Mushroom
Peppercorn

{3}
STKM BBQ sauce
Wagyu fat & smoked garlic butter
Chimichurri

TO THE SIDE

{10}

New Jersey Fries, parmesan, truffle & parsley (V)
Shoestring fries, BBQ salt (V)
Mash, spring peas & shallots (GF)

SALADS

{10}

~ Korean Coleslaw, kim chi dressing, puffed rice (GF)
~ Garden salad, traditional garnish, champagne vinaigrette (GF)

DESSERT

MIAMI KEY LIME TART *Buttermilk ice cream* {19}

DELUXE DOUBLE LAYERED CHOCOLATE PARFAIT *Spiced doughnut ice cream* {19}

STKM FARMHOUSE CHEESE SELECTION *with 1, 2 or 3 cheeses* {14/ 22/ 28}

***MIN. SPEND \$40 PER ADULT**