

BLACK ANGUS PACKAGE

2 COURSES \$69 | 3 COURSES \$79

TO START

Warm sourdough bread served with Cape Schanck extra virgin olive oil

ENTREE

(ONE SELECTION PER GUEST)

FRESHLY SHUCKED PACIFIC OYSTERS (6)

Lime & tabasco

FRIED LOCAL CALAMARI

Turmeric spiced flour & finger lime mayo

WAGYU BRISKET TACOS (2)

Pomegranate, grilled corn, macadamia, parsley & shallot

SIGNATURE STICKY LAMB RIBS & BUTTERMILK CHICKEN RIBS

Tequila glaze, agave, rosemary /

Lemon myrtle & buttermilk, spicy chicken salt crackers

MAINS

(PLEASE CHOOSE ONE OF THE FOLLOWING)

EYE FILLET

200 gms

SCOTCH FILLET

300 gms

~ ALL STEAKS SERVED WITH STK.M GARNISH ~

Wagyu Brisket mac n' cheese croquette, spiced tomato, caramelised onion

MISSISSIPPI BBQ PORK RIBS

Chipotle, coleslaw

MAYURA SIGNATURE BRISKET

Creamed potato & chimmichurri

OR

FRESH MARKET FISH

Chef's selection

~ VEGETARIAN OPTION AVAILABLE ~

All mains accompanied w/

STKM parmesan & truffle New Jersey fries

*& Garden salad, baby gem, red endive, green beans,
roasted pumpkin seed crumble, apple cider vinaigrette*

DESSERTS

(ONE SELECTION PER GUEST)

ROASTED PINEAPPLE & LAMINGTON

*Coconut sugar roasted pineapple, Mauritian rum lamington,
textures of young coconut & pineapple custard pearl*

MIAMI KEY LIME TART

Key lime curd, mirror glaze, dehydrated lime, buttermilk ice cream

CHEESE BOARD FOR ONE

Candied walnuts, fresh apple & lavosh