

STEAK MINISTRY MENU

SEAFOOD SELECTION

PACIFIC OYSTERS (GF)

NATURAL - Served on ice, fresh lime & tabasco {4 ea}

CRUMBED - Crispy chorizo & kilpatrick gel {4.5 ea}

FRIED LOCAL CALAMARI {15} (GF)

Ideal to share, turmeric spiced flour & finger lime mayo

HIRAMASA KINGFISH {14}

Cured in citrus, jalapeno, soy jelly

W.A. SHARK BAY CRAB {12 ea}

Avocado, spiced native bush tomato, pickled cucumber

MOOLOOLABA KING PRAWN {12 ea}

Fennel & saffron, garlic granola

SEAFOOD TASTING PLATE FOR TWO {45}

Chef's selection of our daily prepared seafood entrees for the whole table to enjoy

THE MINISTRY SOUP

ROASTED LOBSTER & COGNAC BISQUE {18}

Creamed corn chickpea chips, native bush tomato

SHARED STARTERS

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

~ MINIMUM OF TWO PEOPLE ~

Selection of our Smoked Signature Ribs

STK.M CHARCUTERIE BOARD {35}

Ndjua, wagyu bresaola, tartare, pork crackling, chorizo, charcoal hummus, grilled sourdough

GIANT PORK CRACKLE {11} (GF)

Mr. Wagyu spiced sea salt

ENTREES

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

Tequila glaze, agave, rosemary

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

Lemon myrtle & buttermilk, spicy chicken salt crackers

WAGYU BRISKET TACOS (2) {15}

Grilled corn, macadamia, parsley & shallot

GRAIN FED WAGYU SLIDER ROYALE {12}

Smoked chilli sauce, cheddar & pickles

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 \$65}

Chipotle, coleslaw

SOUTHWEST PORK RIBS (GF) {HALF RACK \$35 OR FULL RACK FOR \$65}

Southwest sauce, tomato, coriander, corn chips, tequila avocado & crispy pork crackling

BEEF RIBS

STICKY GLAZED GRAIN FED BEEF SHORT RIB {38} (GF)

Roasted coconut mash, pomegranate & chilli

VEGO

CHARCOAL HUMMUS FLATBREAD {14} (V)

Sour cream, dill & mint salad

SHALLOT & OLIVE TART {17} (V)

Smoked cheese croquettes, kale puree, olive & bourbon sorbet

SAUCES

{4}

Red wine jus

Porcini mushroom cream

Green peppercorn & smoked chipotle

Truffle bearnaise

Torched blue cheese & kilpatrick gel

BBQ sauce

Chimichurri

{3}

Wagyu fat & smoked garlic butter

Crab & chilli butter

~ 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}

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

FULL BLOOD WAGYU

550 DAY GRAIN FED

PORTERHOUSE MS7 300g {75}

OYSTER BLADE MS8 275g {52}

RUMP MS9 250g {58}

MAYURA SIGNATURE BRISKET {45}

8 hour smoked ~ MS9 200g

~ ALL PROTEINS SERVED WITH STK.M GARNISH ~

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

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

NOT BEEF BUT SUBSTANTIAL

FRESH MARKET FISH {40}

Crushed potatoes, spanner crab, lobster bisque

SLOW COOKED CHICKEN BREAST {38}

Leg confit, creamed kale, quince & ginger

ROASTED LAMB RUMP {36}

Smoked tomato & chilli, mash, shallot & olive tart, rosemary jus

ADD TO YOUR STEAK

GRILLED KING PRAWN {12}

SEARED SCALLOP {4}

CRAB SALAD & TRUFFLE GRATIN {14}

EXPRESS LUNCH SPECIAL

~ WEDNESDAY TO SUNDAY ~

ONLY \$39⁹⁵

OR \$49⁹⁵ INC. DESSERT

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}

Wagyu fat potatoes, roasted garlic aioli

STKM chips, truffle & aged parmesan

Shoestring fries, fried parsley & smoked paprika salt

Silky potato mash, smoked brisket jus

Onion rings, pancake batter, charcoal snow, BBQ gel

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

SALADS

{12}

~ STKM coleslaw, peanut & sesame, freeze dried kim chi

~ Garden salad, baby gem, red endive, green beans,

roasted pumpkin seed crumble, apple cider vinaigrette

~ Grilled cauliflower & radish salad, mint & parsley,

pomegranate glaze, puffed wild rice

* 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

FOLLOW US ON

