

WAGYU PACKAGE

2 COURSES \$89 | 3 COURSES \$110

ON ARRIVAL

Giant pork crackle, Calabrian salami, grilled bread

ENTREE

(ONE SELECTION PER GUEST)

FRESHLY SHUCKED PACIFIC OYSTERS

NATURAL - Served on ice, fresh lime & tabasco (3)

CRUMBED - Crispy chorizo & kilpatrick gel (3)

HIRAMASA KINGFISH

Cured in citrus, jalapeno, soy jelly

ROASTED LOBSTER & COGNAC BISQUE

Creamed corn chickpea chips, native bush tomato

SIGNATURE STICKY LAMB RIBS

& BUTTERMILK CHICKEN RIBS

Tequila glaze, agave, rosemary /

Lemon myrtle & buttermilk, spicy chicken salt crackers

WAGYU BRISKET TACOS (2)

Pomegranate, grilled corn, macadamia, parsley & shallot

MAINS

(PLEASE CHOOSE ONE OF THE FOLLOWING)

SCOTCH FILLET

275 gms ~ Sher Wagyu ~ marble score 7

OYSTER BLADE

275 gms ~ Full Blood Wagyu ~ marble score 8

PORTERHOUSE

300 gms ~ Full Blood Wagyu ~ marble score 7

~ ALL STEAKS SERVED WITH STK.M GARNISH ~

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

OR

FRESH MARKET FISH

Crushed potatoes, spanner crab, lobster bisque

MISSISSIPPI BBQ PORK RIBS (GF)

Chipotle, coleslaw

SOUTHWEST PORK RIBS

Southwest sauce, tomato, coriander, corn chips, tequila

avocado & crispy pork crackling

ROASTED LAMB RUMP

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

~ VEGETARIAN OPTION AVAILABLE ~

All mains accompanied w/

Wagyu fat potatoes & silky potato mash

STKM garden salad, Grilled cauliflower & radish salad

DESSERTS

(PLEASE CHOOSE ONE OF THE FOLLOWING)

THE 'PASSIONFRUIT'

Salted caramel mousse, passionfruit curd & toffee shard, mango sorbet

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