

STEAK MINISTRY MENU

SEAFOOD SELECTION

PACIFIC OYSTERS

NATURAL - Served on ice, fresh lime & tabasco {3/12} {6/24} {12/48}

OR - with lemongrass jelly, yuzu sesame {3/13.5} {6/27} {12/54}

KOMBU CURED SCALLOPS {14}

Wasabi leaf, cucumber pearl, puffed amaranth

BLUE CORN CRUST CALAMARI {15} (GF)

Pineapple & mint salsa, spiced orange gel

GRILLED AUSTRALIAN PRAWNS {16} (GF)

Dragon fruit, jalapeno relish, coriander

SHARED STARTERS

SEAFOOD TASTING PLATE {45}

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

RIB'ALICIOUS {18 p.p.}

~ MINIMUM OF TWO PEOPLE ~

Selection of our Smoked Signature Ribs

STK.M CHARCUTERIE BOARD {35}

'Lemon' baba ganoush, ndjua, wagyu bresaola, wagyu terrine, pork crackle, red pepper whipped cheese, grilled bread

GIANT PORK CRACKLE {12} (GF)

Balsamic salt, red pepper whipped cheese

ENTREES

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

Tequila glaze, fried salt bush

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

Crispy buttermilk marinated ribs, buffalo tabasco gravy

WAGYU BRISKET TACOS {15} (GF)

Blue corn tacos, shallot & lemongrass relish, crushed peanuts

F1 WAGYU SLIDER {12}

Lettuce, cheese, cucumber pickle, spiced tomato, crispy onion rings

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, snow pea slaw

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

Creole sauce & pickled papaya salad

BEEF RIBS

STICKY GLAZED GRAIN FED

BEEF SHORT RIB {38} (GF)

Tamarind whiskey glaze & sprout salad

VEGETARIAN

'LEMON' EGGPLANT BABA GANOUSH {18} (V)

Capsicum relish, grilled bread

BUTTERNUT SQUASH PANISSE {15} (V) (GF)

Butternut puree, fresh peas, kale

TEMPURA ZUCCHINI FLOWER {18} (V)

Beetroot puree, baby beetroot, baby carrots

SAUCES

{4}

Red wine jus

Porcini mushroom cream

Green peppercorn & smoked chipotle

Torched blue cheese & kilpatrick gel

BBQ sauce

Chimichurri

{3}

Wagyu fat & smoked garlic 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}

~ 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 ~

ADD TO YOUR STEAK

GARLIC PRAWN {12}

SEARED SCALLOP {4}

NOT BEEF BUT SUBSTANTIAL

SPICE CRUSTED KANGAROO LOIN {38}

Orange chilli gel, semolina gnocchi, radicchio salad

LAMB RACK {42} (GF)

Fig & date gel, confit tomato, lamb jus

MISO OCEAN TROUT {40}

Seaweed kohlrabi puree, cime di rapa, caramelised onion panisse, saffron fennel

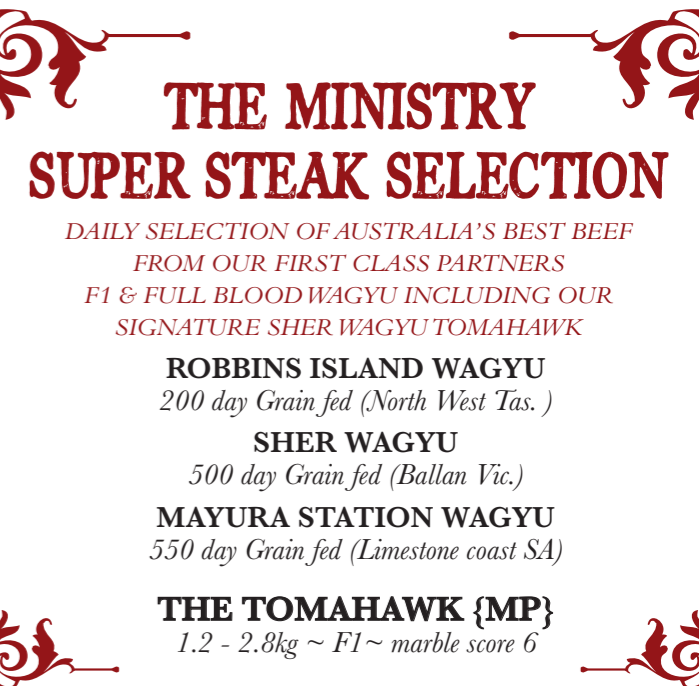
SET MENUS

BLACK ANGUS PACKAGE

2 COURSES \$69 | 3 COURSES \$79

WAGYU PACKAGE

2 COURSES \$95 | 3 COURSES \$110



TO THE SIDE

{10 each}

~ Shoestring fries, fried parsley & smoked paprika salt

~ STKM chips, truffle & aged parmesan

~ Wagyu fat potatoes, STKM sour cream, chilli dust

~ Silky potato mash, wagyu fat smoked paprika butter

~ Smokey chipotle Onion rings, chipotle mayo & snow

~ Roasted carrots, charred broccomole, almond dukkha (GF)

SALADS

{12 each}

~ Heirloom tomato, burrata, capers, basil, orange & balsamic vinaigrette (GF)

~ Mixed Garden Salad, tomato, cucumber, olives, onion, radish, seeded mustard vinaigrette (GF)

~ STKM Coleslaw, coriander, puffed wild rice, kimchi dressing (GF)

~ Ancient Grain Salad, avocado, pumpkin, almond, pomegranate dressing

* 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

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