

# 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

*NATURAL - Served on ice, fresh lime & tabasco*

### BLUE CORN CRUST CALAMARI (GF)

*Pineapple & mint salsa, spiced orange gel*

### WAGYU BRISKET TACOS (GF)

*Blue corn tacos, shallot & lemongrass relish, crushed peanuts*

### SIGNATURE STICKY LAMB RIBS & BUTTERMILK CHICKEN RIBS

*Tequila glaze, fried saltbush /  
buttermilk marinated ribs, buffalo tabasco gravy*

## 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, snow pea slaw*

### SPICE CRUSTED KANGAROO LOIN

*Orange chilli gel, semolina gnocchi, radicchio salad*

OR

### MISO OCEAN TROUT

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

~ VEGETARIAN OPTION AVAILABLE ~

*All mains accompanied w/*

*STKM parmesan & truffle New Jersey fries*

*& Mixed Garden Salad, tomato, cucumber, olives, onion,  
radish, seeded mustard vinaigrette*

## DESSERTS

(ONE SELECTION PER GUEST)

### CHOCOLATE DRAMBUIE GLASS

*Drambuie mousse, plum & bitter foam,  
chocolate & macadamia cake, gin & plum sorbet*

### PASSIONFRUIT & COCONUT

*Passionfruit mousse, coconut ganache, lemongrass,  
bourbon & chocolate gelato*

### ARTISAN CHEESE FOR ONE

*Quince gel, wanut praline, fresh fig, lavosh*