

STEAK MINISTRY HALAL 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

STK.M CHARCUTERIE BOARD {35}

'Lemon' baba ganoush, wagyu carpaccio, wagyu bresaola, wagyu terrine, red pepper whipped cheese, grilled bread

ENTREES

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

BBQ sauce, fried salt bush

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

Crispy buttermilk marinated ribs, buffalo tabasco gravy

* WAGYU BRISKET TACOS {15}

Blue corn tacos, shallot & lemongrass relish, crushed peanuts

F1 WAGYU SLIDER {12}

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

'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

* Some dishes may contain cooked alcohol

** Please inform a member of our team if you suffer from any food allergies we should be aware of

V - VEGETARIAN GF - GLUTEN FREE

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.

* STICKY GLAZED GRAIN FED

BEEF SHORT RIB {38} (GF)

BBQ sauce & sprout salad

SAUCES

{4}

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}

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

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

ADD TO YOUR STEAK

GARLIC PRAWN {12}

SEARED SCALLOP {4}

SET MENUS

BLACK ANGUS PACKAGE

2 COURSES \$69 | 3 COURSES \$79

WAGYU PACKAGE

2 COURSES \$95 | 3 COURSES \$110

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

ROBBINS ISLAND WAGYU

200 day Grain fed (North West Tas.)

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}

~ Shoestring fries, fried parsley & smoked paprika salt

~ STKM chips, truffle & aged parmesan

~ Wagyu fat potatoes, STKM sour cream, chilli dust

~ Smokey chipotle Onion rings, chipotle mayo & snow

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

SALADS

{12}

~ 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

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