

WAGYU PACKAGE

2 COURSES \$95 | 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)
& - with lemongrass jelly, yuzu sesame (3)

GRILLED AUSTRALIAN PRAWNS (GF)

Dragon fruit, jalapeno relish, coriander

KOMBU CURED SCALLOPS

Wasabi leaf, cucumber pearl, puffed amaranth

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)

SCOTCH FILLET

275 gms ~ F1 Sher Wagyu ~ marble score 7

OYSTER BLADE

275 gms ~ Full Blood Wagyu ~ marble score 7

PORTERHOUSE

275 gms ~ Full Blood Wagyu ~ marble score 6

~ ALL STEAKS SERVED WITH STK.M GARNISH ~

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

OR

MISO OCEAN TROUT

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

MISSISSIPPI BBQ PORK RIBS (GF)

Chipotle, snowpea slaw

LOUISIANA PORK RIBS (GF)

Creole sauce & pickled papaya salad

LAMB RACK (GF)

Fig & date gel, confit tomato, lamb jus

~ VEGETARIAN OPTION AVAILABLE ~

All mains accompanied w/

Wagyu fat potatoes, STKM sour cream, chillidust

Silky potato mash, smoked paprika butter

Mixed Garden Salad & Ancient Grain Salad

DESSERTS

(PLEASE CHOOSE ONE OF THE FOLLOWING)

DRUNKEN SAILOR

*Drunk mousse, violet sponge, hibiscus & raspberry sorbet,
cocoa nib crunch*

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