

THE MINISTRY

CHEFS FEED ME PACKAGE

2 COURSES \$69 | 3 COURSES \$79

* WAGYU SUPPLEMENT ADD \$30pp

ENTREE

(SELECT ONE PER GUEST)

SIGNATURE STICKY LAMB RIBS & BUTTERMILK CHICKEN RIBS

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

WAGYU BRISKET TACOS (GF)

Blue corn tacos, shallot & lemongrass relish, crushed peanuts

BLUE CORN CRUST CALAMARI (GF)

Pineapple & mint salsa, spiced orange gel

KOMBU CURED SCALLOPS

Wasabi leaves, cucumber pearl, puffed amaranth

BUTTERNUT SQUASH PANISSE (V)

Butternut squash puree, fresh peas, kale

MAINS

(PLEASE CHOOSE ONE OF THE FOLLOWING)

GRASS FED SCOTCH FILLET ~ 300g OR F1 WAGYU SCOTCH FILLET ~ 275g MS7

GRASS FED EYE FILLET ~ 225g OR F1 WAGYU EYE FILLET ~ 200g MS8

GRASS FED PORTERHOUSE ~ 300g OR F1 WAGYU PORTERHOUSE ~ 275g MS7

----- * WAGYU SUPPLEMENT ADD \$30 -----

~ ALL STEAKS SERVED WITH STK.M GARNISH ~

Chef's seasonal garnish & French onion gel

MISSISSIPPI BBQ PORK RIBS

Chipotle, coleslaw

LAMB RACK

Fig & date gel, confit tomatoes, lamb jus

MISO OCEAN TROUT

Seaweed kohlrabi puree, snowpea shoots, caramelised onion panisse, saffron fennel

ROASTED BROCCOLI & CONFIT CARROT (V)

Pickle onion, baby beetroot, spiced carrot

All mains accompanied w/

STKM parmesan & truffle New Jersey fries

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

DESSERTS

(SELECT ONE 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, walnut praline, apple