

STEAK MINISTRY SET MENU

3 COURSES \$70 p/h

ENTREE

(ONE SELECTION PER GUEST)

**TEX-MEX BEEF, TOMATO
& PINTO BEAN SOUP (GF)**

SMOKED PAPRIKA CALAMARI

Tomato compote

SIGNATURE STICKY LAMB RIBS (GF)

Tequila glaze, crispy kale

BUFFALO CHICKEN DRUMETTES (GF)

Sriracha glaze

ROASTED TOMATO TART (V)

Ricotta, coriander relish

MAINS

(PLEASE CHOOSE ONE OF THE FOLLOWING)

SCOTCH FILLET

Grass fed ~ 250 gms

EYE FILLET

Grass fed ~ 200 gms

PORTERHOUSE

Grass fed ~ 250 gms

~ ALL STEAKS SERVED WITH STK.M GARNISH ~

STKM Seasonal garnish & french onion gel

~ Sauces available \$4 extra ~

OR

MISSISSIPPI BBQ PORK RIBS (GF)

House made slaw

LOUISIANA 225GM BEEF BRISKET (GF)

Silky mash, tamarind glaze, herb salad

PAN FRIED WILD CAUGHT

BARRAMUNDI (GF)

Fennel puree, charred shallot, almond burnt butter

HOUSE MADE SEMOLINA GNOCCHI (V)

Creamy roasted pumpkin sauce

~ VEGAN OPTION AVAILABLE ~

All mains accompanied w/

Mixed Garden Salad & STKM chips

DESSERTS

(PLEASE CHOOSE ONE OF THE FOLLOWING)

CHOCOLATE DECADENCE

*Drambuie soil, strawberry gel, raspberry sorbet,
marshmallow*

COCONUT PANNACOTTA

*Lime curd, coconut texture, freeze dried fruit,
salted caramel pearl*