

STEAK MINISTRY MENU

SEAFOOD STARTERS

FRESHLY SHUCKED OYSTERS

NATURAL - Served on ice, fresh lemon & tabasco {3/12} {6/24} {12/48}

OR - Oyster Special - ask your service staff {3/13.5} {6/27} {12/54}

FRIED CALAMARI {17}

Radicchio, orange, mint, lemon aioli

SEARED SCALLOPS {22}

Pickled cucumber, frisee, walnut vinaigrette, 'red coral'

CEVICHE {20}

Corn, habanero, red onion, coriander, red capsicum, sweet potato crisp

ENTREES

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

Tequila glaze, garlic mayo, crispy kale

BUTTERMILK BUFFALO CHICKEN RIBS {E17} {M30}

Bloody Mary gel, celery, lime

SPREADABLE SALAMI (NDJUA) {15}

Grilled bread

STKM WAGYU BEEF SLIDER {12}

Cheese, pickle, BBQ gel

CAPRESE SALAD {15} (V)

Heirloom tomatoes, baby bocconcini, basil infused crouton

SHARED STARTERS

STK.M CHARCUTERIE BOARD {36}

housemade dip, housemade terrine, marinated olives, ceviche, meat fruit, beef pastrami, cornichon, pickled mustard seeds, grilled bread

RIB'A'LICIOUS {18 p.p.}

~ MINIMUM OF TWO PEOPLE ~

Selection of our Smoked Signature Ribs

GIANT PORK CRACKLE {12}

Lemon myrtle labneh

FROM THE SEA

PAN ROASTED MARKET FISH {34} (GF)

Seafood clam brodo, kale pesto

VEGETARIAN

HOUSE MADE GNOCCHI {28} (V)

Spring vegetables, kale pesto

FROM OUR FAMOUS AMERICAN SLOW COOKER



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.

MISSISSIPPI BBQ PORK RIBS (GF)

{HALF RACK \$35} {FULL RACK \$65}

Cabbage slaw, chipotle mayo

12 HR STICKY GLAZED BEEF SHORT RIB {38}

Cajun remoulade, wild rocket

200GM LAMB SHOULDER {36} (GF)

Broadbean puree, baby leek

EXTRA SAUCES

{4}

Red wine jus

Creamy mushroom

Green peppercorn

BBQ sauce

{3}

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 250g {33}

SCOTCH FILLET 250g {34}

EYE FILLET 200g {36}

RIB EYE 350g {48}

F1 SHER WAGYU

EYE FILLET MS9 200g {85}

SCOTCH FILLET MS7 275g {80}

RUMP MS9 300g {60}

THE TOMAHAWK {MP}

1.2 - 2.8kg ~ F1 ~ marble score 6

~ ALL STEAKS SERVED WITH STK.M GARNISH & CHOICE OF SAUCE ~

Chefs' choice of seasonal garnish and French onion gel

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

Meat Temperatures that we would adhere to

Medium-Rare	Pinkish-red in the centre. Warm temperature
Medium	Pink in the centre. Hot temperature
Medium-Well	Very little pink in the centre. Hot temperature
Well-Done	No pink, brown in the centre. Hot temperature

TO THE SIDE

{10 each}

~ Shoestring fries & mountain pepper salt

~ STKM chips, truffle & aged parmesan

{12 each}

~ Wagyu fat potatoes, double cooked w/ smoked garlic aioli

~ Silky potato mash, fried onion

~ Onion Rings, BBQ gel

~ Market vegetables

SALADS

{12 each}

~ Broccoli, soybean and tea leaves Salad

~ Kiffler, green beans and red pepper Salad

~ Cos Garden Salad

~ Tuscan Kale Slaw

DESSERTS

THE CHOCOLATE DOME {19}

LEMON TART {19}

PASSIONFRUIT PANNACOTTA {18}

BANANA QUATTRO {18}

VANILLA & RASPBERRY PARFAIT {18}

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

V - VEGETARIAN GF - GLUTEN FREE

FOLLOW US ON

