

STEAK MINISTRY

PACKAGE

2 COURSES \$69 | 3 COURSES \$79

*WAGYU SUPPLEMENT ADD \$30 PER PERSON

ENTREE

(ONE SELECTION PER GUEST)

FRESHLY SHUCKED OYSTERS (6)

NATURAL - Served on ice, fresh lemon & tabasco

FRIED CALAMARI

Radicchio, orange, mint, lemon aioli

WAGYU BRISKET TACOS

Sticky red wine glaze, kale slaw

**SIGNATURE STICKY LAMB RIBS
& BUTTERMILK CHICKEN RIBS**

Tequila glaze & agave /

Bloody Mary gel & celery

CAPRESE SALAD (V)

Heirloom tomatoes, balsamic glaze, basil infused crouton

MAINS

(PLEASE CHOOSE ONE OF THE FOLLOWING)

GRASS FED

SCOTCH FILLET ~ 250 gms

EYE FILLET ~ 200 gms

PORTERHOUSE ~ 250 gms

F1 AUSTRALIAN WAGYU

SCOTCH FILLET ~ 275 gms ~ MS7

EYE FILLET ~ 200 gms ~ MS9

CENTRE RUMP ~ 300 gms ~ MS9

~ ALL STEAKS SERVED WITH STK.M GARNISH ~
Chefs' choice of seasonal garnish and French onion gel

MISSISSIPPI BBQ PORK RIBS

Cabbage slaw, chipotle mayo

200GM LAMB SHOULDER (GF)

Broadbean puree, leek, duchess potatoes

HOUSE MADE GNOCCHI (V)

Spring vegetables, kale pesto

OR

PAN ROASTED MARKET FISH (GF)

Seafood clam brodo, kale pesto

All mains accompanied w/

STKM parmesan & truffle New Jersey fries

& Cos Garden Salad

DESSERTS

(ONE SELECTION PER GUEST)

PASSIONFRUIT PANNACOTTA

*Passionfruit Cremeux, caramelised pineapple,
coconut macaroon, passionfruit & mango sorbet*

VANILLA & RASPBERRY PARFAIT

*Vanilla bavarois, berries compote centre,
salted pistachio ice cream, pistachio textures*

ARTISAN CHEESE FOR ONE

3 Artisan cheese, quince gel, walnut praline, apple