

MOTHERS DAY AT STEAK MINISTRY

3 COURSES \$99 p.p.

ON ARRIVAL

House made babaganoush with sourdough

ENTREE

(PLEASE CHOOSE ONE OF THE FOLLOWING)

FRESHLY SHUCKED OYSTERS

Half dozen Natural Pacific oysters served on ice, fresh lime & tabasco

LOUISIANA CRAB CAKE

Celeriac remoulade & ginger syrup

PAN SEARED SCALLOPS

Parsnip puree (finger lime powder) & salmon roe

BUTTERMILK FRIED BUFFALO CHICKEN RIBS

Chipotle marinated chicken, smoked sriracha gel, kimchi tapioca

SIGNATURE STICKY LAMB RIBS

Tequila glaze, saltbush & rosemary salt

WAGYU BRISKET TACOS

Sticky Whisky glaze, shallot & kaffir lime salad with crushed peanuts

PINTO BEAN TACOS (V)

Whisky glaze

MAIN COURSE

(PLEASE CHOOSE ONE OF THE FOLLOWING)

GRASS FED STEAKS:

- 300G SCOTCH FILLET
- 225G EYE FILLET
- 300G PORTERHOUSE

SHER F1 WAGYU STEAKS: {\$30 supp.}

- 275G SHER SCOTCH FILLET MS7
- 225G SHER EYE FILLET MS8
- 275G SHER PORTERHOUSE MS7

All steaks served with Chef's seasonal garnish & french onion gel

MISSISSIPPI BBQ PORK RIBS

Coleslaw, chipotle

PAN SEARED SALMON

Vanilla cauliflower puree & crustacean sauce

SLOW COOKED CHICKEN BREAST

Sous Vide and fresh lemon thyme sauce

SWEET POTATO GNOCCHI (V)

Burnt agave pumpkin puree, pickled onion, baby beetroot, spiced carrot

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All mains served with STKM truffled chips & seasonal Garden salad

DESSERT

(PLEASE CHOOSE ONE OF THE FOLLOWING)

MOTHER LOVE

Dark & Milk chocolate ganache hearts, chocolate marshmallow, meringue shards & smoked vanilla bean ice cream

THE GOLDEN ROSE

Frangelico namelaka, salted caramel & passionfruit centre, hibiscus sorbet