

STEAK MINISTRY

PACKAGE (2 PP MIN.)

2 COURSES \$79
(ENTREE & MAIN)

APPETIZER ADD \$10 PER PERSON

*WAGYU SUPPLEMENT ADD \$30 PER PERSON

APPETIZER

SPREADABLE SALAMI (NDJUA)
& KIM CHI CRACKER

Grilled sourdough

ENTREE

(ONE SELECTION PER GUEST)

FRESHLY SHUCKED OYSTERS (6) (GF)

NATURAL - *Served on ice, fresh lemon & tabasco*

SEARED SCALLOPS (GF)

Caramelized cauliflower puree with vanilla & yuzu and salmon roe

FRIED CALAMARI

*Squid ink tapioca, pineapple salsa with Vietnamese mint
& cajun dressing*

SIGNATURE STICKY LAMB RIBS
& BUTTERMILK CHICKEN RIBS

Tequila glaze, garlic mayo & crispy kale /

Chipotle marinated chicken, smoked sriracha gel, kimchi tapioca

WAGYU SHORT RIB TACOS

Sticky Whisky glaze

PINTO BEAN TACOS (V)

Sticky Whisky glaze

MAINS

(PLEASE CHOOSE ONE OF THE FOLLOWING)

GRASS FED

GLOBAL MEATS HAND SELECTED EXPORT QUALITY

SCOTCH FILLET ~ 300 gms

EYE FILLET ~ 225 gms

PORTERHOUSE ~ 300 gms

F1 AUSTRALIAN SHER WAGYU

\$30 SUPPLEMENT PER PERSON

SCOTCH FILLET ~ 275 gms

EYE FILLET ~ 225 gms

CENTRE RUMP ~ 300 gms

~ ALL STEAKS SERVED WITH STK.M GARNISH ~

Chefs' choice of seasonal garnish and French onion gel

MISSISSIPPI BBQ PORK RIBS (GF)

BBQ sauce, carrot & cabbage house slaw

FRESH MARKET FISH (GF)

Potato hash, crustacean sauce & chilli oil

SOUS VIDE CHICKEN (GF)

*Slow cooked chicken breast, heirloom carrot & potato mash,
fresh lemon thyme sauce*

OR

HOUSE MADE GNOCCHI (V)

Sweet potato gnocchi, burnt agave pumpkin puree

All mains accompanied w/

STKM parmesan & truffle New Jersey fries & Garden Salad

STEAK MINISTRY

PACKAGE (2 PP MIN.)

3 COURSES \$89

(ENTREE, MAIN & DESSERT)

APPETIZER ADD \$10 PER PERSON

*WAGYU SUPPLEMENT ADD \$30 PER PERSON

APPETIZER

SPREADABLE SALAMI (NDJUA)
& KIM CHI CRACKER

Grilled sourdough

ENTREE

(ONE SELECTION PER GUEST)

FRESHLY SHUCKED OYSTERS (6) (GF)

NATURAL - Served on ice, fresh lemon & tabasco

SEARED SCALLOPS (GF)

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FRIED CALAMARI

*Squid ink tapioca, pineapple salsa with Vietnamese mint
& cajun dressing*

SIGNATURE STICKY LAMB RIBS
& BUTTERMILK CHICKEN RIBS

Tequila glaze, garlic mayo & crispy kale /

Chipotle marinated chicken, smoked sriracha gel, kimchi tapioca

WAGYU SHORT RIB TACOS

Sticky Whisky glaze

PINTO BEAN TACOS (V)

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Chefs' choice of seasonal garnish and French onion gel

MISSISSIPPI BBQ PORK RIBS (GF)

BBQ sauce, carrot & cabbage house slaw

FRESH MARKET FISH (GF)

Potato hash, crustacean sauce & chilli oil

SOUS VIDE CHICKEN (GF)

*Slow cooked chicken breast, heirloom carrot & potato mash,
fresh lemon thyme sauce*

OR

HOUSE MADE GNOCCHI (V)

Sweet potato gnocchi, burnt agave pumpkin puree

All mains accompanied w/

STKM parmesan & truffle New Jersey fries & Garden Salad

DESSERTS

(ONE SELECTION PER GUEST)

MIAMI KEY LIME TART

*Yuzu mousse, lime confit centre,
vanilla shortbread crumb, Bergamot sorbet*

PASSIONFRUIT CHEESECAKE

*Vanilla bean cheesecake, passionfruit gel,
passion & mango sorbet*

ARTISAN CHEESE FOR ONE

*3 Artisan cheese, quince gel, candy walnut,
granny smith & lavosh*

DRY ICE AVAILABLE ON REQUEST
WITH ADDITIONAL CHARGES