



# TAKE AWAY MENU

## ENTREES

TEX-MEX BEEF, TOMATO & PINTO BEAN SOUP {12.50}

SIGNATURE STICKY LAMB RIBS *with tequila glaze, garlic mayo, crispy kale* {22}

CHICKEN RIBS *chipotle tabasco marinated chicken with smoked sriracha gel, kimchi tapioca* {18}

FRIED CALAMARI *squid ink tapioca, pineapple salsa with Vietnamese mint & cajun dressing* {18}



## 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)

*with house made BBQ sauce, carrot & cabbage house slaw*

{HALF RACK \$37} {FULL RACK \$64}

12 HR STICKY GLAZED BEEF SHORT RIBS (GF) *with rum glaze & pineapple salsa* {44}

## MAINS

GLOBAL MEATS HAND SELECTED EXPORT QUALITY, GRASS FED

300GM SCOTCH FILLET {41}

300GM PORTERHOUSE {37}

225GM EYE FILLET {43}

THE TOMAHAWK 1.2-2.8kg ~ F1 ~ ms6 {MP}

## SIDES

SHOESTRING FRIES (V) *with cajun salt* {9.50}

WAGYU FAT POTATOES (GF) *Double cooked with smoked garlic aioli* {9.50}

TRUFFLE POTATO MASH (V) (GF) {9.50}

STKM CHIPS (V) *with truffle salt and aged parmesan* {9.50}

GRILLED SEASONAL WARM SALAD (V) (GF) *with fresh herbed dressing* {9.50}

COS GARDEN SALAD (V) (GF) *with pommery mustard dressing* {9.50}

KOREAN COLESLAW (GF) *wasabi peas, wakame, kimchi emulsion* {9.50}

SAUCES (GF) - *Red wine jus, porcini mushroom, green peppercorn & brandy* {4.00 ea}

*Chimichurri* {3 ea}

## DESSERTS

KEY LIME TART {20}

*Lime confit centre, yuzu mousse, vanilla shortbread crumb and Bergamot sorbet*

PASSIONFRUIT CHEESECAKE {19}

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

PECAN CARAMEL TART {20}

*Chocolate pecan mousse, candied pecan and spice rum sorbet*

