

MOTHERS DAY

STEAK MINISTRY MENU

SHARED STARTERS

RIB'A'LICIOUS {29p.p.}

~ MINIMUM OF TWO PEOPLE ~
Selection of our Smoked Signature Ribs

GIANT PORK CRACKLE {17} (GF)

Fried pork skin, umami salt, spicy figs cheese dip

NDJUA {23}

Spreadable salami, black garlic aioli & grilled sourdough

PLUM MEAT FRUIT {24}

Duck & chicken liver parfait, fig & raspberry chutney, grilled sourdough

BEETROOT-LEMON MYRTLE DIP {22}

Beetroot-lemon myrtle yoghurt dip, wagyu pastrami, grilled sourdough

SEAFOOD STARTERS

FRESHLY SHUCKED OYSTERS

'The day's best freshly shucked Oysters'

NATURAL - Served on ice, fresh lime & tabasco {6/33} {12/65} (GF)

SEARED SCALLOPS (3) {24} (GF)

Burnt butter, lemon myrtle-capsicum gel, jerusalem artichoke crisp, cucumber-wasabi pearl

CAJUN GRILLED PRAWNS (2) {36} (GF)

Skull Island grilled Prawns, chimichurri aioli, grilled corn salsa

FLASH FRIED CALAMARI {23}

Lemon pepper fried calamari, szechuan pepper salt, squid ink cracker, pickled carrot, saffron aioli, lime wedge

LOUISIANA CRAB CAKE {24}

Saffron & caper tartare sauce, pickled daikon, petite salad

ENTREES

SIGNATURE STICKY LAMB RIBS (4) {26} (GF)

Tequila-agave glaze, garlic aioli, lemon myrtle salt

BUTTERMILK CHIPOTLE CHICKEN RIBS (6) {22}

Pickled papaya salad, crispy chicken skin, calamansi-lemon myrtle aioli

SMOKED WAGYU BRISKET

MAC & CHEESE CROQUETTES (3) {22}

Aged cheddar, mozzarella, parmesan, truffle aioli, tabasco jalapeno gel

WAGYU BEEF TACOS (2) {22}

Smoked wagyu brisket, black beans, Calvados brandy glaze, corn salsa, soft flour tortilla, chipotle aioli, lime wedge

VEGETARIAN TACOS (2) {16} (V) (VEGAN)

Fried tofu, grilled capsicum, black beans, chickpea, soft flour tortilla, brandy-soy glaze, fried kale

NOT BEEF BUT SUBSTANTIAL

FRESH MARKET FISH {44} (GF)

Burnt yuzu butter, sauteed spinach, crispy potato, sea urchin beurre blanc

LAMB BACKSTRAP {44} (GF)

Broad bean succotash, creamy potato, semi dried tomato, tapenade, lamb jus

GRILLED CHICKEN {44} (GF)

Soy marinated grilled chicken thigh, pickled shredded papaya, sauteed barley, chimichurri

KANGAROO LOIN {44} (GF)

Grilled kangaroo loin, house rub, raspberry gel, spiced kangaroo jus, grilled broccolini, garlic mashed potato

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 \$40} {FULL RACK \$72}

Cherry smoked ribs, STKM BBQ sauce, house chipotle slaw

18 HR STICKY GLAZED BEEF SHORT RIB {49} (GF)

Smoked wagyu beef rib, Calvados glaze, garlic mashed potato, fried petite onion, micro greens

OUR STEAKS

GRASS FED

GLOBAL MEATS HAND SELECTED EXPORT QUALITY, GRASS FED

PORTERHOUSE 300g {49}

SCOTCH FILLET 300g {55}

EYE FILLET 225g {62}

RIB EYE 400g {69}

F1 SHER WAGYU

EYE FILLET MS8/9 225g {99}

SCOTCH FILLET MS7 275g {90}

PORTERHOUSE MS7 275g {85}

THE TOMAHAWK {MP}

1.2 - 2.8kg ~ F1 Sher Farms ~ marble score 7

~ ALL STEAKS SERVED WITH STKM GARNISH ~
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

VEGETARIAN

HAND MADE RAVIOLI {34} (V)

Spinach & ricotta ravioli, frontignac cream sauce, parmesan, herbed oil

~ FOR VEGAN OPTIONS, PLEASE ASK OUR FRIENDLY WAIT STAFF ~

SAUCES (GF)

Torched blue cheese with kilpatrick gel {5}

Red wine jus {5}

Truffled mushroom sauce {5}

Pink peppercorn with brandy {5}

Herb Garlic butter {5} (V)

House BBQ sauce {4}

Chimichurri {4} (V) (VEGAN)

~ CONDIMENT SERVICE ~

DIJON MUSTARD ~ HOT ENGLISH MUSTARD

HORSERADISH ~ GRAIN MUSTARD

TO THE SIDE

{12 each}

~ STKM chips, truffle oil, parsley & aged parmesan (V)

{14 each}

~ Wagyu fat potatoes, BBQ salt, wagyu crumb, chipotle aioli (GF)

~ Mashed potato, crispy petite onion (GF)

~ Seasonal Market vegetables (V) (GF)

SALADS

{13 each}

~ STKM Korean Coleslaw, kimchi emulsion, coriander (GF)

~ Grilled Broccolini Salad, pickled onion, kalamata olives, radish, pine nuts, quail eggs, miso dressing (GF)

~ Garden Salad, mixed greens, cherry tomato, cucumber, radish, herbed croutons, calamansi-agave dressing (V)

DESSERTS

OUR SIGNATURE DESSERT

CHERRY RIPE {34}

Good for 2 people - SERVED SMOKING!

Belgian dark chocolate mousse, maraschino cherry centre, coconut cremeux, smoked vanilla bean gelato

HOT MOLTEN BELGIAN LAVA CAKE {21}

Belgian dark chocolate, French vanilla bean cream, hot caramel fudge sauce, chocolate crumble, tequila gelato

STICKY DATE {21}

Date pudding, milk chocolate cremeux, toffee shards, caramel gelato

WINTER BREEZE {21} (V) (VEGAN)(NF)

Vegan creme white chocolate, yuzu caviar, citrus compote, yuzu sorbet

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

* 15% surcharge applies on all public holidays

** All credit & debit cards incur a 1.5% processing fee

V - VEGETARIAN GF - GLUTEN FREE

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