

SOUP

SEAFOOD BISQUE {18}

Creamy bisque, mixed seafood ravioli, sour cream

SHARED STARTERS

RIB’A’LICIOUS {29 p.p.}

~ MINIMUM OF TWO PEOPLE ~

Selection of our Smoked Signature Ribs

STK.M CHARCUTERIE BOARD {54}

Beetroot-lemon myrtle yoghurt dip, beef pastrami, wagyu beef salami, pork salami, venison salami, pickled jardiniere, mixed olives, salmon rillette, kimchi tapioca, spreadable salami, black garlic aioli, grilled sourdough

GIANT PORK CRACKLE {17} (GF)

Giant pork skin crackle, szechuan pepper salt, beetroot-lemon myrtle dip

MANDARIN MEAT FRUIT {24}

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

NDJUA {24}

Spreadable salami, garlic aioli, grilled sourdough

SEAFOOD STARTERS

FRESHLY SHUCKED OYSTERS

‘The day’s best freshly shucked Oysters’

NATURAL- Served on ice, lime wedge, shallot vinaigrette, tabasco

{3/17} {6/33} {12/65} (GF)

KILPATRICK - Fried oyster, kilpatrick gel, double smoked bacon, chipotle snow {3/18} {6/36} {12/72}

SEARED JUMBO SCALLOPS (3) {24} (GF)

Burnt butter, lemon myrtle-capsicum gel, yuzu caviar

FLASH FRIED CALAMARI {23}

Lemon pepper fried, szechuan pepper salt, squid ink tapioca, pickled purple carrot, saffron aioli

GRILLED PRAWN (2) {22} (GF)

Skull Island Prawns, curried pumpkin puree, ginger-leek oil, charred spring onion

CRAB CAKE {24}

Fried crab cake, corn slaw, chipotle aioli, picked herb salad

ENTREES

SIGNATURE STICKY LAMB RIBS {E26} {M49} (GF)

Tequila glaze, black garlic aioli, lemon myrtle salt, kale crisp

BUTTERMILK BUFFALO CHICKEN RIBS {E22} {M36}

Chipotle marinated chicken, kimchi tapioca, pickled papaya salad, calamansi-lemon myrtle aioli

WAGYU MAC & CHEESE CROQUETTES {22}

Chipotle mayonnaise, pickled cornichon remoulade

WAGYU BEEF TACOS (2) {22}

Smoked wagyu brisket, black beans, Calvados brandy glaze, corn salad, lime wedge, soft flour tortilla

VEGETARIAN/VEGAN ENTREE

VEGETARIAN TACOS (2) {18} (VG)

Fried tofu, black beans, chickpea, capsicum, Calvados-soy glaze, fried kale

CAULIFLOWER MAC & CHEESE CROQUETTE {22} (V)

Cauliflower croquette, goat cheese, burnt carrot puree, fried kale

SKEWERS

ORIGINAL BUENOS AIRES SAUSAGE (2) {24}

Original or spicy pork sausage, charred vegetable, chimmichurri, STKM BBQ sauce

WAGYU BEEF SKEWERS {22} (GF)

Wagyu beef skewers, charred vegetable, chimmichurri, cornichon remoulade

STEAK MINISTRY MENU

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.

SIGNATURE SMOKED PORK RIBS (GF)
{HALF RACK \$40} {FULL RACK \$72}

Cherry smoked American pork ribs, STKM BBQ sauce, house slaw

18 HR BEEF SHORT RIBS {49} (GF)

Calvados glaze, micro greens, fried petite onion, garlic mash potato

SLIDERS

WAGYU BEEF SLIDER {20}

Wagyu patty, brioche bun, mixed lettuce, chilli-tomato jam, cherry tomato

CRAB CAKE SLIDER {20}

Brioche bun, kumquat mayo, pickled papaya salad, cherry tomato

GRILLED CHICKEN SLIDER {20}

Grilled soy thigh fillet, shredded lettuce, chipotle mayo, pickled cornichon

VEGETARIAN

PUMPKIN RAVIOLI {34} (V)

Frontenac cream sauce, aged parmesan, truffle oil, fried sage

CORN-CHICKPEA PANISSE {34} (VG)

Corn slaw, petite salad, pickled onion-beetroot gel

NOT BEEF BUT SUBSTANTIAL

FRESH MARKET FISH {44} (GF)

Today’s fish, maple-miso glaze, Asian slaw, bok choy, crispy leeks, ito togorashi, miso-uni cream sauce

ORGANIC GRILLED CHICKEN {44}

Soy marinated thigh fillet, pickled papaya, sauteed barley, chimmichurri

LAMB LOIN {44} (GF)

Herb crusted lamb backstrap, creamy potato, charred shallot, olive dust, minted peas, raspberry gel, Pedro Ximenez lamb jus

18 HOUR BRAISED WAGYU CHEEK {44}

Creamy mashed potato, carrot puree, cauliflower tempura, beef cheek jus

KANGAROO LOIN {44} (GF)

House rub, creamy mash, grilled broccolini, legendary orange sauce, honey-kangaroo jus, raspberry gel

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 MS9 225g {99}

SCOTCH FILLET MS7 275g {90}

RUMP MS9 225g {75}

THE TOMAHAWK {MP}

1.2 - 2.8kg ~ F1 ~ marble score 6

~ ALL STEAKS SERVED WITH STK.M 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

SAUCES (GF)

Torched blue cheese {5}

Garlic butter {5}

Red wine jus {5}

Porcini mushroom cream {5}

Mixed peppercorn sauce {5}

House BBQ sauce {4} (V)

Chimichurri {4} (V) (VEGAN)

~ CONDIMENT SERVICE ~

DIJON MUSTARD ~ HOT ENGLISH MUSTARD

HORSERADISH ~ GRAIN MUSTARD

TO THE SIDE

{12 each}

~ Shoestring fries & szechuan pepper salt (V)

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

{14 each}

~ Wagyu fat potatoes, BBQ salt, wagyu crumb, chipotle aioli

~ Creamy smoked garlic Mashed potato, petite onion crisp (V)

~ Fried Onion Rings, house BBQ gel, chipotle snow (V)

~ Seasonal market vegetables (V) (GF)

SALADS

{13 each}

~ Garden Salad, mixed greens, cherry tomato, cucumber, red radish, pickled onion, croutons, calamansi-agave dressing (VG)(V)

~ STKM Korean slaw, capsicum, coriander, kimchi aioli, yuzu sesame (GF)

~ Ancient Grain Salad, quinoa, goji berries, barley, semi dried tomato, cucumber, slivered almonds, mint, red radish, pomegranate dressing (VG)(V)

~ Torched Baby Cos Salad, shaved apple, crushed macadamia, shaved goat cheese, truffle aioli (GF)(V)

~ Grilled Broccolini Salad, pickled red onion, kalamata olives, almonds, quail egg, radish, red miso dressing (GF)(V)

DESSERTS

OUR SIGNATURE DESSERT

CHERRY RIPE {34}

Good for 2 people - SERVED SMOKING!

LAVA CAKE {21}

WINTER BREEZE {21} (VG)

STICKY DATE {21}

MIDNIGHT MILLE FEUILLE {21}

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

* 10% surcharge applies on Sundays

* 15% surcharge applies on all public holidays

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

V - VEGETARIAN GF - GLUTEN FREE

FOLLOW US ON

