

## WINTER SOUP

### LOBSTER & PRAWN BISQUE SOUP {18}

*Seafood ravioli, Tasmanian Lobster & Skull Island Prawn bisque,  
French cognac, old bay crème fraiche*

## SHARED STARTERS

### RIB'ALICIOUS {29p.p.}

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

### STK.M CHARCUTERIE BOARD {54}

*Spicy figs cheese spread, wagyu pastrami, venison salami, duck salami,  
wild boar salami, pickled baby cornichons, marinated olives, nduja,  
kimchi cracker, fish ceviche, black garlic aioli, grilled sourdough*

### GIANT PORK CRACKLE {17} (GF)

*Fried pork skin, umami salt, spicy figs cheese dip*

### NDJUA {23}

*Spreadable salami, black garlic aioli & grilled sourdough*

### MEAT FRUIT {24}

*Duck & chicken parfait, cabernet poached quince gel,  
olive soil, grilled sourdough*

## SEAFOOD STARTERS

### FRESHLY SHUCKED OYSTERS

*'The day's best freshly shucked Oysters'*

**NATURAL** - Served on ice, fresh lime & tabasco {3/17} {6/33} {12/65} (GF)

**KILPATRICK** - Fried oyster, kilpatrick jam, double smoked bacon, habanero snow  
{3/18} {6/36} {12/72}

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

*Roasted capsicum coulis, crispy parsnip, finger lime*

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

*Skull Island grilled Prawns, chimichurri aioli, grilled corn salsa*

### FRIED CALAMARI {23}

*Lemon myrtle fried crispy calamari, wax flower-yuzu mayonnaise,  
squid ink tapioca, pickled pawpaw salad*

### LOUISIANA CRAB CAKE {24}

*Saffron & caper tartare sauce, pickled daikon, petite salad*

## ENTREES

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

*Tequila-agave glaze, garlic aioli, lemon myrtle salt*

### BUTTERMILK CHIPOTLE CHICKEN RIBS {E22} {M36}

*Crispy chicken skin, habanero gravy, pickled cornichon*

### SMOKED WAGYU BRISKET MAC & CHEESE CROQUETTES (3) {22}

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

### WAGYU BEEF TACOS (2) {22}

*Smoked wagyu beef, black beans, soft flour tortilla, whisky glaze,  
Pico de Gallo, roasted capsicum gel*

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

*Tempeh (fermented soybean), grilled corn, capsicum, black beans,  
whisky glaze, salsa fresca*

# STEAK MINISTRY MENU

## SKEWERS

### BUENOS AIRES PORK SAUSAGE (2) {24}

*Original or spicy sausage, STKM BBQ sauce,  
chimichurri, grilled vegetables*

### WAGYU SKEWER (2) {42}

*Wagyu beef cubes, grilled vegetables, chimichurri, horseradish remoulade*

## SLIDERS

### WAGYU BEEF SLIDER {20}

*Wagyu patty, brioche bun, cheddar, coleslaw, tomato relish, cherry tomato*

### SPICY CRAB SLIDER {20}

*Kaffir lime crab patty, brioche bun, chipotle aioli, pawpaw salad,  
pickled cornichon*

## 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*

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

*Smoked beef rib, mashed potato, Whisky glaze, scallions, capsicum,  
chilli, bean sprouts, candied walnuts*

## VEGETARIAN

### HAND MADE RAVIOLI {34} (V)

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

### POLENTA {34} (V) (GF)

*Fried polenta, capsicum puree, grilled corn salsa*

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

## NOT BEEF BUT SUBSTANTIAL

### FRESH MARKET FISH {44} (GF)

*Seared fish, sweet potato hash, saffron aioli, crisp celeriac, seafood bisque*

### SLOW COOKED LAMB SHOULDER {44}

*Couscous, red pepper coulis, rosemary lamb jus, tomato confit*

### SOUS VIDE ORGANIC CHICKEN BREAST {44} (GF)

*Truffle mashed potato, grilled broccolini, florentine sauce,  
onion gel, lemon thyme chicken sauce*

### 18 HR BRAISED BEEF CHEEK {44} (GF)

*Creamy mashed potato, roasted carrot puree, cauliflower fritters,  
pickled carrot, STKM gravy*

## 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 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 with kilpatrick gel {5}*

*Red wine jus with shallot confit {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}

~ Shoestring fries & umami salt (V)(VEGAN)

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

{14 each}

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

~ Mashed potato & STKM gravy (GF)

~ Sapporo beer battered Onion Rings, BBQ gel, habanero chilli snow

~ Seasonal Market vegetables (V) (GF)

## SALADS

{13 each}

~ STKM Korean Coleslaw, kimchi emulsion, puffed wild rice (GF)

~ Rocket Garden Salad, rocket lettuce, pickled red onion, tomato, cucumber,  
radish, roasted pine nuts, champagne vinaigrette (GF)(V)(VEGAN)

~ Israeli Couscous, tomato, red radish, sultanas, halloumi, kale, mint,  
herbed tahini dressing (V)

~ Warm Broccolini Salad, grilled broccolini, pickled red onion,  
kalamata olives, red radish, roasted pine nuts, quail egg, miso dressing (GF)

~ Wedge Salad, iceberg lettuce, candied walnut, double smoked bacon,  
dill, blue cheese dressing (GF)

## DESSERTS

### OUR SIGNATURE DESSERT

### CHERRY RIPE {34}

Good for 2 people - SERVED SMOKING!

### HOT MOLTEN BELGIAN LAVA CAKE {21}

### STICKY DATE {21}

### GIANT MACAROONS {21}

### PASSIONFRUIT & COCONUT {21} (V)(GF)(VEGAN)

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

FOLLOW US ON

